

Domaine Trapet Gewürztraminer "Riquewihr" dry white 2022



Product price:

€120.00

Product features:

Area: ALSACE

Winemaker: Andrée TRAPET

Vintage: 2022

Appellation: Alsace

Color: dry white

Unit Price: 15-20 €

Size: 75cl

organic or not: biodynamic and organic certified
agriculture

RVF: 92/100

Cépage dominant: Gewürztraminer

Product short description:

92/100 RVF. An accessible Gewürztraminer with the famous aromas of lychee!

Product description:

PRESENTATION OF DOMAINE TRAPET
+ ALL ITS OTHER CUVÉES IN STOCK

Comments on this

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RVF Guide to the Best Wines of France 2025 (August 2024): **92/100**. *Balance of off-dry in the Gewurztraminer Riquewihr, flavorful and tonic, with a fairly firm sap.*

Technical sheet written by the domaine:

Viticulture & Vinification

Soil: The plot is located on the land of Riquewihr and is cadastrally named "Pflixbourg", a place well known to the Riquewihriens for being a land suitable for Gewurztraminer. This is because the soil is clay-limestone with perfect water retention. It is an old Gewurztraminer plot (60 years) that produces very aromatic grapes.

Altitude: Approx. 300m

Future exposure: Northeast.

Planting density: 6500 vines/ha in the process of re-densification.

Yield: 45hl/ha.

Grape variety: 100% Gewurztraminer

The vines are worked manually for summer tasks (training, tying, leaf removal in the years that require it...), harvesting, and winter tasks (pruning, wood pulling, tying, etc.). Soil maintenance is conducted using legume sowing to retain moisture, enhance biological activity, and fix atmospheric nitrogen in the soil. Maintenance is mechanical between the rows, but also manual when the grass becomes stubborn.

Cultivation:

Since 2003, the Alsatian family domaine has been managed biodynamically, certified "Demeter" and also "Biodyvin".

Serving temperature: 12°C.

Aging potential: Ready to enjoy now.