

Mélanie Pfister

Bas-Rhin



Gewurztraminer Lenz 2017

Lenz is the new name for the bottling from Mélanie Pfister's Gewurztraminer which used to be just called "Tradition", with the fruit for this bottling originating in the limestone-based vineyard of Silberberg. The 2017 version comes in at 14.2 percent octane and offers up a beautifully vivid bouquet of tangerine, lychee nut, rosewater, a bit of spiced meats, a beautiful base of chalky minerality and lovely spice tones in the upper register. On the palate the wine is bright, full-bodied, focused and shows superb mid-palate depth, with good acids and grip, fine balance and a long, complex and very classy finish that closes with a note of orange peel. There is a bit of residual sweetness here, but really quite modest by the contemporary standards of this varietal. Fine juice. 2020-2030+.

91 pts- John Gilman, View from the Cellar, September-October 2020

A complex, silken white with lively cut to its texture. It holds the freshness of a cool draft of spring water, a juicy apricot flavor that's more savory and crunchy than sweet. Intriguing as a young wine, this is structured to age.

93 pts- Wine & Spirits, August 2020

This has a very fresh nose with lychee and apricot aromas. Beeswax and orange blossom, too. The palate has a smooth and succulent feel with ripe and very attractive lychee notes. Holds fleshy, smooth and lightly sweet flavors at the finish.

93 pts- JamesSuckling.com, July 2019