

Domaine Marc Tempé (biodynamic) Haut-Rhin



The Wines

- *AmZelle Pinot Blanc*: This comes from nine parcels of vines totaling 2.10 acres growing on the flanks of Zellenberg's hills. The vines average nearly a half century of age, and the blend includes some 35% Auxerrois (favored for body and spice, and traditionally blended in Alsace with higher-toned Pinot Blanc). Served by Edward Behr, editor of the wonderful *Art of Eating* quarterly, at his wedding. Made in *foudres*.
- *AmZelle Pinot Gris*: From seven parcels totaling 1.75 acres in the commune of Zellenberg, producing a rich, honeyed and focused wine. Made in *foudres*.
- *AmZelle Gewurztraminer*: From six parcels totaling 1.75 acres in Zellenberg that average nearly 50-years- old. This is not the usual sweet, clumsy, alcoholic rendition of an Alsace classic that is unfortunately the norm; rather, it's an intensely aromatic wine with great depth, delineation and definition. Made in *foudres*.
- *Rodelsberg (lieu-dit)*: Marc's father planted this tiny parcel in the 1950s to Gewurztraminer and Pinot Gris. The mix is two-thirds/one-third, and the vines occupy all of one-third of an acre. They grow on top of the Mambourg spur, up on the arid, wind-swept plateau in what is today a nature reserve where a rare Alsacien orchid grows. This is the upper limit for grape growing in Alsace, and the meager limestone soil?stained red with iron oxides—combined with the sparse rainfall, harsh wind, and old vines make for particularly concentrated grapes. The vines are pruned severely and ripen at the same time, allowing the parcel to be picked at once and the grapes to be co-fermented. Made in older *demi-muids* (oversized barrels), this is, all in all, an extraordinary wine.
- *Riesling Mambourg Grand Cru*: From vines planted in 1952, this is one of Marc's rarest wines both because the parcel is only a half acre in size and because Riesling constitutes perhaps five percent of this grand cru vineyard's total plantings (it's known for Gewurztraminer and Pinot Gris). Mambourg is one of Alsace's warmest grand crus and among its steepest and oldest (noted in the written record as far back as 783AD). Marc's parcel is high on the hillside and produces an intensely mineral wine with just superb length and finesse. Made in older barrels.

- *Gewurztraminer Mambourg Grand Cru*: Marc farms seven parcels of Gewurzt on this steep flank and they total 1.14 acres. The parcels were planted at various times between 1930 and 1977.
- *Gewurztraminer Mambourg Grand Cru “S” Sélection des Grains Nobles*: Depending on the year and parcel, they end up producing dry wines or *vendange tardive* or—especially the 1930 parcel—a killer *sélection des grains nobles*. The dry wine is as intensely floral as it is mineral, and full of rich, long, deliciously exotic fruit that is balanced by fantastic acidity—something that this variety all too often lacks. Made in *foudres*.
- *Pinot Gris Schoenenbourg Grand Cru*: From one parcel totaling 0.44 of an acre. Schoenenbourg grows on the rump of a long plateau stretching above the ancient village of Riquewhir and ending at Zellenberg. Soils here are limestone with a good amount of clay, making for a wine of great weight but also great elegance (this vineyard really does deserve its grand cru status). This is always among the most complete of Marc’s wines. Made in *foudres*.