



## MARC TEMPÉ AMZELLE PINOT GRIS

certified biodynamic

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Marc and Anne-Marie Tempé started their domaine in 1993 with familial parcels. From the start they farmed biodynamically, working nearly 20 acres centered around the hilltop village of Zellenberg in the Haut Rhin, until their retirement in 2023. Élevages ran a minimum of 24 months in neutral oak of various sizes, creating richly nuanced, truly artisan wines.

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### VINEYARD

- Site:** Grouped around the hill of Zellenberg at 200-300 meters above sea level and oriented essentially to the east.
- Soil:** Clay-marl soil with fine white limestone beds.
- Vines:** From seven parcels totaling 1.75 acres. Hand harvested. Yield: 45 hl/ha. Certified biodynamic.
- Varieties:** Pinot Gris.

### CELLAR

- Vinification & Aging:** Very gentle fermentations in an old, moist Zellenberg cellar (up against the old village ramparts). Made in old *foudres* where the wine rests on its lees for 24 months. No fining or filtration; only a minimal dose of sulfur at bottling.
- Production:** 3,000 bottles.
- Profile:** A rich, honeyed, and focused wine filled with unctuous orchard fruits and just plain delicious.