



MARC TEMPÉ AMZELLE PINOT GRIS

certified biodynamic

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.



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.

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AMZELLE RIESLING



GROWING REGION:

Haut Rhin, Alsace, France.

TERROIR:

From vines grouped around the hill of Zellenberg on clay-marl soil with fine white limestone beds. Vines average fifty years of age.

GRAPES:

Riesling.

VINIFICATION NOTES:

Native ferments, no fining or cold stabilization or any additions save a minimum amount of SO₂ at bottling. Raised in old foudre for over a year. Lightly filtered.

TASTING NOTES:

A wine with a solid core of racy Riesling fruit. Earthy, mineral, long and complex.

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RIESLING GRAND CRU MAMBOURG



GROWING REGION:

Haut Rhin, Alsace, France.

TERROIR:

From half an acre of vines planted in 1952 on the plateau of the grand cru hillside of Mambourg. Mambourg is one of Alsace's warmest grand crus and among its steepest and oldest. Shallow soil of red clay rests on a calcareous rocky subsoil.

GRAPES:

Riesling.

VINIFICATION NOTES:

Native ferments, no fining or cold stabilization or any additions save a minimum amount of SO₂ at bottling. Raised in older barrels for 24 months. Lightly filtered.

TASTING NOTES:

Intensely mineral with superb length and finesse.