

Domaine Marc Tempé

Haut-Rhin



The wines [Tempé's] are unusually concentrated and individualistic, often with well-integrated residual sweetness and supremely textural, yet they have much energy and drive.

-Anne Krebiehl MW, Vinous Media, April 2024

Pinot Blanc AmZelle 2020

The 2020 Pinot Blanc AmZelle is a mix of 60% Pinot Blanc and 40% Auxerrois, grown on loam and marl soils. The wine spent two years on gross lees in foudre. It is golden and has a shy nose showing just a touch of nuttiness. The palate is smooth and comes with a subtle waxiness. It is much richer and much rounder than your usual Pinot Blanc. It has density, waxiness and gentleness. The fact that the wine has 13.8 g/L residual sweetness is more evident in roundness and generosity than in sweetness. (OffDry)

90 pts—Anne Krebiehl MW, Vinous Media, April 2024

Riesling AmZelle 2020

The 2020 Riesling AmZelle is from various calcareous loam parcels in Zellenberg, always vinified in the same proportions, and spent two years on gross lees. The nose blends ripe, mellow apple flesh laced with flint and waxiness. The palate is serene, mild, waxy and buffered, with a texture of barely cooled wax. There's lovely depth and a relative mildness. An immense concentration is dry and serene, making this a most unusual Riesling of uncommon density. The 2020 has drive and beautiful length. 4.9 g/L of residual sweetness. (Dry)

89 pts—Anne Krebiehl MW, Vinous Media, April 2024

Pinot Gris AmZelle 2020

The 2020 Pinot Gris AmZelle is made 80% in foudre supplemented by three smaller barrels. All stayed on gross lees for two years. Smoke on the nose turns into soy-tinged pear on the smooth palate that is beautifully dry. An absolute sense of umami saltiness is immense on the finish. This is a Pinot Gris with immense drive and unbelievably appetizing with that dark soy sauce flavor. The 2020 is totally unusual and enticing. 2.5 g/L of residual sweetness. (BoneDry)

92 pts—Anne Krebiehl MW, Vinous Media, April 2024

Rodelsberg 2020

The 2020 Rodelsberg is a field blend planted by Tempe's father, planted two-thirds to Gewurztraminer and one-third Pinot Gris, matured in pièce. The site is on a stony plateau of iron-rich limestone, rodel denoting a local term for stone pile. The nose has pure, pristine, lifted pear. The palate is equally pristine but presents cool soil, edged with a touch of salt, beautifully streamlined, cool and full of energy, accommodating the richness of the grape but also showing the freshness of the plateau. The 2020 is strait-laced and driven. The finish almost has a fragrant touch of pine wood. This is complex and textured, with lovely phenolics. 2.8 g/L of residual sweetness (Bone-Dry)

92 pts—Anne Krebiehl MW, Vinous Media, April 2024

Riesling Grand Cru Mambourg 2020

The 2020 Riesling Mambourg was grown on iron-rich Triassic limestone and spent two years in pièce [normal 228L barrel]. A lovely flicker of flint flashes on the shy nose. This flinty notion continues on the palate, expanding into exquisite saltiness, mouth-watering, smooth and soothing with cool limestone, bracing and zesty. There's so much energy, drive and elan. Wow. 3.7 g/L of residual sweetness. (Bone-Dry)

95 pts—Anne Krebiehl MW, Vinous Media, April 2024