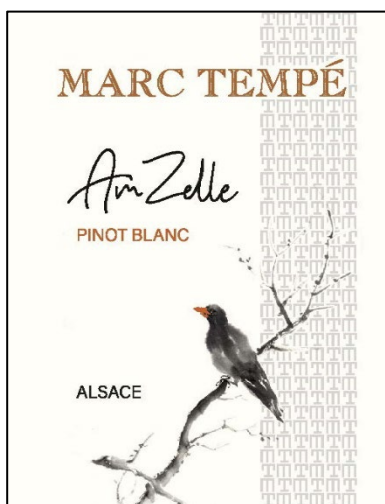


Domaine Marc Tempé

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

Blending 60% Pinot Blanc and 40% Auxerrois in a large foudre and aged sur lie for almost two years, the 2020 Pinot Blanc AmZelle is a remarkably fragrant and fruity white with delicate earthy, stony and saline notes. Round and charmingly sweet on the palate due to 13 grams per liter of residual sugar, this is a pure and saline, finely structured and elegant Pinot Blanc that can be served young or aged. 13% stated alcohol. Natural cork. Tasted at the domaine in November 2024.

92 pts—Stephan Reinhardt, The Wine Advocate, February 2025

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