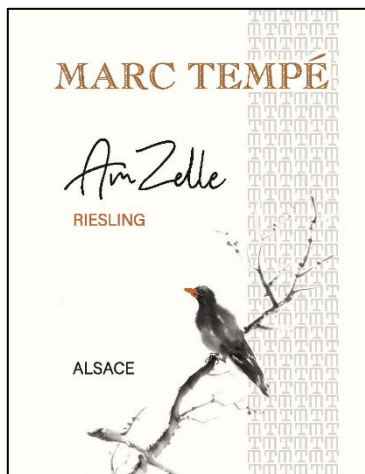


Domaine Marc Tempé

Haut-Rhin



Riesling AmZelle 2020

Aged sur lie for nearly two years and fermented not fully dry (down to 4.9 grams per liter of residual sugar), the 2020 Riesling AmZelle is clear and fragrant on the nose that opens to fully ripe and elegant, spicy-mineral fruit that is intermingled with lemon aromas. Round and juicy on the palate, this is a dense, elegant, firmly structured and saline Riesling with fine and grippy tannins and an aromatic finish. 13% stated alcohol. Natural cork. Tasted at the domaine in November 2024.

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

Ripe, but beautifully balanced, this Riesling exhibits tropical floral notes that open up the bouquet, with accents of crushed pine needle and citrus peel to the Jonagold apple, cardamom and yellow plum flavors. Mouthwatering finish is long and persuasive.

91 pts—Aleks Zecevic, Wine Enthusiast September 2024

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