



MARC TEMPÉ AMZELLE PINOT BLANC

certified biodynamic

From their start in 1993, Marc and Anne-Marie farmed biodynamically, working nearly 20 acres centered around the hilltop village of Zellenberg in the Haut Rhin and earning a reputation as the artisans' artisan.



VINEYARD

- Site:** On the flanks of Zellenberg's hills, a village opposite Riquewihr.
- Soil:** Clay-marl soil with fine white limestone bedrock.
- Vines:** From nine parcels totaling 2.10 acres. The vines average nearly a half century in age and are all hand harvested. Yield: 33 hl/ha. Certified biodynamic.
- Varieties:** Pinot Blanc with one-third Auxerrois, which is prized for body and spice and traditionally blended in Alsace with the higher-toned Pinot Blanc.

CELLAR

- Vinification & Aging:** Native ferments in old *foudres*, where the wine rests on its fine lees for 24 months. No fining or filtration; only a minimal dose of sulfur at bottling.
- Production:** 5,000 bottles.
- Profile:** Richly full-bodied, dry but unctuous, and flat out delicious.
-