



MARC TEMPÉ AMZELLE PINOT GRIS

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:** 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 bedrock.
- 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.
-