



MARC TEMPÉ AMZELLE RIESLING

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, a village opposite Riquewihr.
- Soil:** Clay-marl soil with fine white limestone bedrock.
- Vines:** From seven parcels on the flanks of the Zellenberg hill totaling 2.14 acres. Vines average 50 years of age. Hand harvested. Certified biodynamic.
- Varieties:** Riesling.

CELLAR

- Vinification & Aging:** Native ferments in old *foudres*, where the wine rests on its fine lees for at least 24 months. No fining or filtration; only a minimal dose of sulfur at bottling.
- Production:** 4,000 bottles.
- Profile:** An earthy, mineral wine with a delicious core of racy Riesling fruit.
-