



MARC TEMPÉ PINOT GRIS

GRAND CRU SCHOENENBOURG

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:** Schoenenbourg grows on the rump of a long plateau stretching above the ancient village of Riquewihr and ending at Zellenberg.
- Soil:** Limestone with a good amount of clay.
- Vines:** From one parcel totaling 0.44 acres. Hand harvested. Certified biodynamic.
- Varieties:** Pinot Gris.

CELLAR

- Vinification & Aging:** Native ferments. No fining or cold stabilization or any additions save a minimal dose of sulfur at bottling. Raised in neutral Anne-Claude Leflaive barrels for 24 months.
- Production:** Three barrels, meaning 75 cases.
- Profile:** *This is a full-bodied, rich and pure, precise, stimulatingly salty Pinot with fine tannins and a long, intense and tensioned, energetic finish with fine bitters. It's a fantastic Pinot Gris. 94+ pts, 2019 Vintage, Stephan Reinhardt, The Wine Advocate.*