



# MARC TEMPÉ RIESLING GRAND CRU MAMBOURG

certified biodynamic

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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.

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## VINEYARD

- Site:** Mambourg is one of Alsace's warmest grand crus, jutting out over the Rhine plain, and among its steepest and oldest (noted for wine in the 8th century).
- Soil:** Clay-marl soil with fine white limestone beds.
- Vines:** Vines planted in 1952 on a half acre high on the hillside. Hand harvested. Certified biodynamic.
- Varieties:** Riesling (a rarity on this famous grand cru).

## CELLAR

- Vinification & Aging:** Native ferments. No fining or cold stabilization or any additions save a minimal dose of sulfur at bottling. Raised in old barrels for 24 months.
- Production:** Five barrels, meaning 125 cases.
- Profile:** *Full-bodied, refined and very elegant, this is a round, finessed and persistently saline Riesling with fine tannins, lots of salts and a clear cut on the long and intense finish. This is a beautiful Riesling with the nature of Pinot Noir, with so delicate and refined tannins and this endless elegance and mineral tension. A beautiful wine. 98 pts, 2020 Vintage, Stephan Reinhardt, The Wine Advocate.*