



# MARC TEMPÉ RODELSBERG

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:** On top of the Mambourg spur, up on the arid, windswept plateau at an altitude of 400 meters in what is today a nature reserve where a rare Alsacien orchid grows. Until recently, vines could not ripen grapes at any higher elevation.

**Soil:** Meager limestone soil stained with iron oxides.

**Vines:** Marc's father planted this tiny parcel (all of one-third of an acre) in the 1950s. Once converted to biodynamic farming under Marc, the yields became small, the flavors intense, befitting the Spartan site. The land is owned by the village, and when Marc retired in 2023 the new grower who leased the plot tore out these old vines.

**Varieties:** Two-thirds Gewurztraminer, one-third Pinot Gris, harvested by hand together and co-fermented.

## CELLAR

**Vinification & Aging:** Native ferments in older *demi-muids* with 24 months of élevage on the lees..

**Production:** Averages 75 cases annually.

**Profile:** The soil combined with the sparse rainfall, the harsh wind, and old vines make for particularly concentrated grapes and an extraordinary wine.