



JANCIS ROBINSON February 2014 ([www.jancisrobinson.com](http://www.jancisrobinson.com))

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**17,5 MURÉ Gewurztraminer Alsace Grand Cru Vorbourg Clos St Landelin Vendanges Tardives 2010**

Pale gold. Lovely aromas that combine classic Gewurz floral perfume with honeyed spice of late harvest and overall a delicate spicy oiliness that is much more inviting than it sounds. Caressingly viscous, unspittably rich with apricot and still fresh for this variety. Long honeyed finish ripe apricots adding to the floral scent on the mid palate. Classic and glorious, it may well age longer but it is gorgeous now so why wait ? Drink 2012 to 2016.

**MURÉ Riesling Alsace Grand Cru Vorbourg Clos St Landelin Sélection de Grains Nobles 2007**

Organic, 225g/l residual sugar, harvested 17 September. My second offering ; a producer (although not a wine) that Berkmann represents, hence no score. Far more concentration and acidity than I was expecting. Tightly wound, almost painfully fresh, very dramatic already but really needs to be kept. Trockenbeerenauslese ripeness level, and a more German than Alsatian structure, though the breadth of flavour betrays its origins to an extent. Arrestingly good. Drink 2018 to 2035.

**17 MURÉ Sylvaner Alsace Clos St Landelin Cuvée Oscar 2010**

Very rich and full of flavour for a 12% wine. Strong smell of that garlicky dried grass you find around Aix in Provence. Fun and chock full of fruit. Off dry. Very elegant bottle and a real beginning, middle and end to this wine that is surely one of the finest Alsace Sylvaners. Useful level of acidity in 2010.

**17 MURÉ Sylvaner Alsace Steinstuck 2011**

Really excellent wine that is every bit as good as many Grands Crus and is one of those Sylvaners that proves how unfair it is that the variety is banned from GC status. This has a little residual sugar but great tension and depth of flavour and a lovely suggestion of grapefruit peel on the finish. Would go beautifully with smoked salmon. Persistent. Fresh acidity too. Drink 2012-2015