



VINOUS FEBRUARY 2016

## Alsace: The 2014s and Late-Release 2013s

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### **93+ MURÉ Riesling 2013 Clos Saint Landelin**

Very bright straw-yellow color. Pink grapefruit, lime, jasmine & ginger on the captivating nose. Bright & fresh in the mouth too, but with a suave texture & sneaky concentration to the fresh, tangy orchard fruit & mineral flavors. Finishes very long & refined, with noteworthy density, repeating floral nuances & classical dryness (only 3 g/l residual sugar & 10 g/l total acidity). A very vertical, high-acid Riesling with a multilayered personality & real depth. The average age of these vines is 40 years, but Véronique told me that numerous parcels are over 60 years old.

Vivid straw-green. The knockout nose showcases green apple, quince, botanical herbs, minerals & lemon oil. Bright, dense & suave in the mouth, with ripe citrus, quince & sweet spices lifted by harmonious acidity. Finishes juicy & long, with some obvious residual sweetness & a supple, creamy texture, but also uncommon clarity & cut. This is one of the best Sylvaners I have ever tasted. Had this carried the word "Riesling" on the label, everyone would be raving & scoring it highly, but as it's "just" a Sylvaner, I wonder if it will slip under the radar. A wine of absolutely crystalline purity, it deserves to be evaluated for what is in the bottle (a great & varietally accurate wine) & not on the label (lowly Sylvaner). This marvelous wine is made from super ripe, late-harvested grapes that are usually partially air-dried & often hit by a little noble rot (such as in 2007). Try it with cilantro-accented roast chicken or turkey.

### **93+ MURÉ Sylvaner 2013 Clos Saint Landelin «Cuvée Oscar»**

Vivid straw-green. The knockout nose showcases green apple, quince, botanical herbs, minerals & lemon oil. Bright, dense & suave in the mouth, with ripe citrus, quince & sweet spices lifted by harmonious acidity. Finishes juicy & long, with some obvious residual sweetness & a supple, creamy texture, but also uncommon clarity & cut. This is one of the best Sylvaners I have ever tasted. Had this carried the word "Riesling" on the label, everyone would be raving & scoring it highly, but as it's "just" a Sylvaner, I wonder if it will slip under the radar. A wine of absolutely crystalline purity, it deserves to be evaluated for what is in the bottle (a great & varietally accurate wine) & not on the label (lowly Sylvaner). This marvelous wine is made from super ripe, late-harvested grapes that are usually partially air-dried & often hit by a little noble rot (such as in 2007). Try it with cilantro-accented roast chicken or turkey.

### **92 MURÉ Gewürztraminer 2013 Clos Saint Landelin**

Gold-tinged straw-yellow. Very deep, complex aromas of lychee, orange oil, grapefruit, cinnamon & nutmeg. Rich & dense in the mouth, with suave flavors similar to the aromas & exceptional sugar/acid balance. This very big wine manages the neat trick of remaining light on its feet. Finishes extremely long, with marvelous sweet-and-sour nuances. Much richer, deeper & more complex than Muré's outstanding 2013 Gewürztraminer Côte de Rouffach. It clocks in at 32 g/l residual sugar & 5.5 g/l total acidity, so it is obviously not an especially dry wine.

### **92 MURÉ Pinot Gris 2013 Clos Saint Landelin**

Gold-tinged straw. Aromas of strawberry, grilled peach, papaya & mango nectar. Rich & dense in the mouth, with ripe peach jam & pear nectar flavors complicated by sweet spices. Finishes long & suave. At 30 g/l residual sugar & 6 g/l total acidity, this is clearly not a dry wine, but it is an outstanding Pinot Gris that will match well with rich, complex fish & white meat preparations, possibly involving cream sauces. The Pinot Gris vines in the Clos average 50 years of age, & the iron-rich clay soils give a tactile, velvety mouthfeel that is typical of many of Muré's wines.

**91+ MURÉ Gewurztraminer 2013 Zinnkoepflé**

Pale straw-yellow. Minty notes of white flowers, lemon oil, fruit cocktail & sweet spices hint at botrytis. Long & fresh with an enticing mineral daintiness. Lacks the power of the calcaire-rich Clos Saint Landelin but offers refinement & grace in very typical Zinnkoepflé style (it's a marvelous grand cru for Gewürztraminer). The grapes build up sugar easily here & so this wine sports 100 g/l residual sugar & tastes quite sweet. Still, a bottle of this & some grilled sausages would make for a feast any day of the week.

**91+ MURÉ Pinot Noir 2013 Clos Saint Landelin**

Bright red; a little lighter in color than Muré's Pinot Noir V. Knockout aromas of floral red berries & ripe red cherry are complicated by a flinty note. Ripe, dense & juicy, with a saline element & harmonious acidity providing clarity & cut on the long, mineral finish. This juicy, finely textured wine has all the elements of a great Pinot Noir; in fact, it's one of the best young Alsace examples of the variety that I can recall. Cellar it for a couple of years & enjoy it for another eight after that.

**91 MURÉ Sylvaner 2014 Steinstuck**

**91 MURÉ Muscat 2014 Steinstuck**

**90 MURÉ Riesling 2013 Côte de Rouffach**

**90 MURÉ Gewurztraminer 2013 Côte de Rouffach**

**90 MURÉ Pinot Noir 2013 «V»**

**89 MURÉ Pinot Gris 2013 Lutzeltal**

**89 MURÉ Crémant d'Alsace Rosé**

**88 MURÉ Pinot Gris 2013 Côte de Rouffach**

By Ian D'Agata