

19th June 2018

JANCIS RONBINSON

17,5/20 MURÉ Riesling 2016 Clos Saint Landelin

Demeter certified. Very stony clay-limestone with Riesling planted at the bottom of the slope. Really lifted and steely. Crystalline. Tingly fresh with broad intensity underneath. Seems a bit gentler and less austere than the Zinnkoepflé. More extract even if less alcohol.

17/20 MURÉ Riesling 2016 Zinnkoepflé

Pale greenish straw. Super nervy and bone dry with an sleek nutty undertow. So cool, steely and nervy. Bone dry. Medium persistence but beautifully made. No sign on the palate of the rather elevated alcohol level. Very suave indeed and satisfying.

16,5/20 MURÉ Pinot Gris 2016 Côte de Rouffach

Deep straw gold. Pungent, savoury and intense - a million miles from commercial Pinot Grigio. A little hint of richness on the front palate and then lots of tension. Admirable total impression. This would go well with a wide range of savoury dishes - I am put in mind of both venison and mushrooms. Creamy sauce ? The acidity stops it being age all heavy. Ewell done.

16,5/20 MURÉ Pinot Gris 2016 Lutzeltal

Greenish pale gold. Light, pretty nose. Delicate and floral with a little impression of sweetness. Dances on the palate. Needs more delicate food than the Côte de Rouffach. Nicely tense and well corseted. Very juicy indeed. Well done ! Attractive light chewiness on the end. Like floral, extremely light golden syrup.

16,5/20 MURÉ Pinot Noir 2016 Clos Saint Landelin

Certified organic. Mid garnet - not especially deep. Really quite aromatic. I smelt it from a few yards away as soon as it was poured. Lovely and juicy. I the spicy, sweetish spectrum of Pinot but definitely fully ripe and very satisfying. Nothing weedy about this ! Light and tannins and excellent acid balance. Quite long. Well done.