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THE WINE ADVOCATE Stephan Reinhardt

93 MURÉ Domaine du Clos Saint Landelin - V. & T. Muré Gewurztraminer Grand Cru Vorbourg Clos Saint Landelin Sélection de Grains Nobles

The golden-colored 2015 Gewurztraminer Grand Cru Vorbourg Clos Saint Landelin Sélection de Grains Nobles offers a ripe and pure, spicy-flavored bouquet with pepper flavors. It is extremely rich and sweet on the palate (286 grams of residual sugar and 10 % alcohol), slightly piquant and very long, but I find it a bit sticky too. Well structured and with a good length.

93 MURÉ Domaine du Clos Saint Landelin - V. & T. Muré Riesling Grand Cru Vorbourg Clos Saint Landelin

The 2014 Riesling Grand Cru Vorbourg Clos Saint Landelin comes from the lower hillside of the south-facing Saint Landelin hillside, where the vines never suffer from drought due to the deep clay and limestone soils. Deep, pure and intense on the smoky nose, the wine is rich and intense but elegant, highly complex and really powerfull on the palate. It is rich and pure at the same time, a mouthful of complex Riesling with remarkable finesse and mineral expression. A great Riesling from this Grand Cru.

94 MURÉ Domaine du Clos Saint Landelin - V. & T. Muré Riesling Grand Cru Vorbourg Clos Saint Landelin Sélections de Grains Nobles

Bottled with 260 grams of residual sugar, 11.4 grams of acidity and 10.5% alcohol, the golden-yellow colored 2015 Riesling Grand Cru Vorbourg Clos Saint Landelin Sélections de Grains Nobles is very clear, deep and rich on the nose; it displays ripe and concentrated fruit aromas along with flinty flavors. Very rich and viscous on the nose, this is a lovely pure, piquant and salty Riesling that combines its richness and intensity with grip and tension. However, this is real sweet Alsatian SGN, but it is simulating as well.