



WINE & SPIRITS August 2021

## Rosé Explosion

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### Alsace

#### **94 MURÉ Gewurztraminer 2017 Vendanges Tardives Clos Saint Landelin**

At the south end of the Vorbourg Grand Cru, this 29-acre clos is a monopole owned by the Muré Family, farmed under biodynamics. The sunny site encourages ripeness while the marl-and-limestone soils and the north winds sustain the acidity in the grapes. This wine's luxurious and sweet floral richness completely saturates the palate, the warm white peach flavors layered in fresh herb scents of sage and marjoram.

Complex and hard to resist, this would make a powerful statement with a simple, lightly salted, roast veal chop. Gargouille Collection, Miami, FL.

#### **91 MURÉ Gewurztraminer Orchidées Sauvages 2019**

This delivers weight and velvet intensity in its pear like flavors. Savory, with cider apple and lees notes, this is a wine for mussels with spicy cured sausage. Gargouille Collection, Miami FL.

#### **91 MURÉ Riesling Côte de Rouffach 2018**

From 40-year-old vines on a limestone hillside, this wine's tangy acidity and bitter lees tannins build complexity into the rich apple freshness. It's Demeter certified, and while there are touches of heady volatility, the lasting impression is fresh. Gargouille Collection, Miami FL.

#### **91 MURÉ Crémant d'Alsace Rosé**

A creamy, rich, finely integrated sparkler, this rosé is made from pinot noir grown in clay-limestone soils. Its flavors are influenced by the citrusy acidity, taking it in a ripe orange direction, pithy and cool. Pour it with a Louisiana crawfish boil. J-G, Gargouille Collection, Miami FL.