



JANCIS ROBINSON Juillet 2022

16,5 MURÉ Muscat Vendanges Tardives 2017 Clos Saint Landelin

Full bottle 1,377 g. Certified organic and biodynamic. From the Muré family's monopole in the Vorbourg Grand Cru. 49-year-old vines picked on 30 October. Yield 29 hl/ha. Slow, spontaneous fermentation and maturation on lees. TA 4.7 g/l, RS 65 g/l.

Very heady, almost syrupy and lots of fresh, floral fun! Really quite sweet and nicely balanced for after-dinner sipping. Lots of weight on the palate. The sugar slightly overwhelms the varietal grapiness but that's ok. Persistent.

When to drink 2021 - 2030

17 MURÉ Pinot Noir «V» 2020

Full bottle 1,359 g. Certified organic and biodynamic. From the Grand Cru Vorbourg but since Pinot Noir is not (yet?) an approved variety for AOC Alsace Grand Cru, it has to be sold as mere AOC Alsace. Vines are 19 years old and were picked as early as 26 and 27 August. Yield 34 hl/ha. 45% whole bunches. Matured in demi-muids of 500 litres (25% new). TA 5.9 g/l, RS < 1 g/l.

Bright garnet. Quite an intense nose. Then rounded fruit on the palate with a light pinch of oak structure. Still quite youthful with an attractively dry finish. Long and intriguing. Good, well-defined raspberry fruit. Already quite complex. Proof of Alsace's new competence with Pinot Noir, as described in *Is the future of Alsace red?* And the wines seem to have their own character somewhere between Burgundy and Germany - as geography may suggest.

When to drink 2023 - 2030

16,5 MURÉ Pinot Noir Clos Saint Landelin 2020

Full bottle 1,355 g. Certified biodynamic. From the Muré's 12-hectare monopole/clos in Rouffach which is a terraced, south-facing steep slope. Oligocene conglomerate with oolitic limestone pebbles, with 10,000 vines/ha. Vines are 45 years old, picked on 27 August(!) at a yield of just 27 hl/ha. 45% whole bunches and aged in demi-muids (25% new).

Bright mid garnet that glows. Strong cranberry fruit on the nose and very pretty structure with fine acidity. Tannins are fine and well managed and the total acidity (5.9 g/l as tartaric) seems well judged. Very much its own lively personality. Not a copy of burgundy - more sprightly than that with a very light, non-intrusive, vegetal note. Oak is not at all obvious, just presumably giving the wine a little structure.

When to drink 2022 - 2029