



JANCISROBINSON.COM July 2020

## JANCIS ROBINSON Tasting notes

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### **18 MURÉ Riesling 2017 Clos Saint Landelin**

*From vines in the Vorbourg Grand Cru.*

Absolutely classic maturing Riesling nose. Undertow. Really firm and tingling. Completely bone dry but showing Riesling at its nervy, many layered best.

When to drink: 2020 - 2030

Date tasted: 2nd July 2020

### **16.5 MURÉ Sylvaner 2018 Steinstuck**

*Certified organic.*

Deep straw. Vibrant nose seems to have more going on than in some German Silvaners. Great balance with round, mouth-filling white-currant fruit, some sleek suavity and still a little chewiness on the end. Pretty lip-smacking dry wine. Cool, calm and collected.

When to drink: 2020 - 2024

Date tasted: 2nd July 2020

### **16.5 MURÉ Pinot Noir 2017 Clos Saint Landelin**

Mid garnet colour with a pale rim. Marked mineraly terroir effect on the nose. Fully ripe, and nice, pretty, slightly sweet raspberry fruit. Very vibrant on the palate and already well balanced. No excessive acid, sweetness or tannin (though there is a little fine tannin still there). Mainly fruit-driven within the stony frame. Really quite juicy. I think we can certainly now add Alsace to satisfactory Pinot Noir territory.

When to drink: 2019 - 2023

Date tasted: 9th June 2020



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### **17 MURÉ Pinot Gris 2016 Sélection de Grains Nobles Clos Saint Landelin**

*Demeter certified. From the Vorbourg Grand Cru. Probably very difficult to select and make. Sweet but not sickly with Pinot Gris perfume. But arguably without the savour of a great Sauternes.*

When to drink: 2020 - 2027

Date tasted: 2nd July 2020

### **17 MURÉ Riesling 2017 Zinnkeopflé**

*Demeter certified.*

Already quite evolved aromatically but with a lovely pungent, smoky nose with hints of kumquat. After a broad, fruity palate, it finishes bone dry. Really creditable. And already a delightful drink that is just the right side of oily. Serious wine.

When to drink: 2019 - 2024

Date tasted: 8th June 2020