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### **ANNE 2019 – Rating 90**

Blending 60% Riesling from granite soils with 40% Pinot Gris from rather calcareous soils, the 2019 Anne shows an intense golden-yellow color and opens with an intense and concentrated nose with ripe fruit and crushed stony notes. Round and salty on the palate, this is a fruity, refined and elegant blend aged on the lees for two years and bottled with seven grams per liter of natural residual sugar. It's stimulatingly saline on the finely structured finish. This is an excellent wine to have with pâté, for example. 13.5% stated alcohol. Natural cork. Tasted at the domaine in April 2022. Drink Date 2023 – 2040

### **PINOT BLANC AMZELLE 2019 – Rating 90+**

From Zellenberg and Sigolsheim, the 2019 Pinot Blanc AmZelle blends predominantly Pinot Blanc (60%) with Auxerrois (40%) from different, predominantly alluvial soils. Aged in a 45-hectoliter vat for two years, the wine offers a pure, fresh and stony bouquet with intense, bright fruit and refreshing lemon aromas. Round and elegant on the palate, this is a refined and persistently salty Pinot with intense, well-concentrated fruit, texture and fine tannin grip as well as well-hidden residual sugar of 11 grams per liter. 13.5% stated alcohol. Natural cork. Tasted at the domaine in April 2022. Drink Date 2025 – 2045

### **RIESLING AMZELLE 2019 – Rating 93**

This comes from Zellenberg's clayey limestone soils in an east-facing vineyard that, due to winds, is slower ripening. Aged in large oak for two years, the 2019 Riesling AmZelle shows an intense, golden-yellow color and exhibits a dense, complex and aromatic nose of perfectly ripe fruit (yellow plums) intertwined with lemony notes of crushed stones and lemony chutney. On the palate, this is a full-bodied, perfectly round, refined and elegant Riesling with a long, intense and saline, finely tannic and lemon-bitter, uplifting finish with ripe pears on the aftertaste. This is a perfectly balanced Riesling that already drinks beautifully, but it can be aged for 20 to 25 years. 14% stated alcohol. Natural cork. Tasted at the domaine in April 2022 - Drink Date 2022 – 2045

### **PINOT GRIS AMZELLE Rating 91**

The intensely yellow-colored 2019 Pinot Gris AmZelle offers a clear, pure and intense, very generous but elegant bouquet with iodine, limestone and lemon notes. Fresh and intense on the palate, this is a pure, vital and structured, very long Pinot with fine tannins and lovely (grapefruit) bitters on the finish and saltiness in the aftertaste. This was bottled with well-dosed 6.1 grams per liter of residual sugar. 14.3% stated alcohol. Natural cork. Tasted at the domaine in April 2022. Drink Date 2026 – 2037

### **GEWURZTRAMINER AMZELLE 2019 - Rating 91**

From Zellenberg the 2019 Gewurztraminer AmZelle is deep, clear, fresh and chalky on the spicy and refreshing nose that is reminiscent of lemon and orange chutney. Full-bodied, intense and tensioned on the palate, this is a straight, fresh and very powerful but also bitter Traminer that was bottled after two years on the full lees in pièces and 15-hectoliter vats. 15.1% stated alcohol. Natural cork. Tasted at the domaine in April 2022. Drink Date 2023 – 2040

### **PINOT NOIR AMZELLE 2019 – Rating 93**

Entirely sourced in Zellenberg, manually destemmed and macerated in stainless steel for five to six weeks (with punch-downs in the beginning and manual remontage every four days) and, after gentle pressing with one bar and the press wine included, aged in used French barrels of 228 and 500 liters) for nearly two years, this was bottled unfiltered and with nine milligrams of free SO<sub>2</sub>. The 2019 Pinot Noir Am Zelle offers clear, fresh and aromatic, highly delicate cherry and lemon zest aromas with a beautifully spicy, calcareous tone on the pure, very elegant and stimulating nose. Silky, beautifully intense and concentrated on the palate, this is a dense and textured yet finely structured and refreshing red with lemon zest and juice and ripe, fine and firm tannins. This is a fabulous gastronomic, soulful, juicy-elegant, dry and finessed Pinot that was aged on the full lees until the bottling in August 2021. 13.3% stated alcohol. Natural cork. Tasted at the domaine in April 2022. Drink Date 2024 – 2034

### **RIESLING GRANITE 2019 - Rating 91**

The 2019 Riesling Granite is from a small plot with vines that are 15 and predominantly 40 years old. Formerly with Saint-Hippolyte in the name, this wine had to be renamed because the origin can only be used with red wine today. Vinified in a 24-hectoliter oval vat, the 2019 offers a pure, intense, fresh and mineral bouquet with ripe apple, quince and citrus fruit aromas intertwined with notes of weathered stones. Rich and intense but smooth and elegant on the palate, this is a full-bodied and rather opulent Riesling with raisin aromas, fine lemon bitters and grippy tannins on the round finish that is still a bit too rich. It was bottled after two years with 7.8 grams per liter of residual sugar and 14% stated alcohol. Natural cork. Tasted at the domaine in April 2022. Drink Date 2026 - 2050

### **RIESLING LIEU-DIT BURGEBEN Rating 92**

The intensely golden-yellow 2019 Riesling Lieu-dit Burgeben is from marly soils with pebbles on the surface. The nose is beautifully intense in its perfectly ripe, tropical fruit aromas (passion fruit, mango), but it's also refined, coolish and mineral. Also, the attack on the palate is refined and very elegant. The wine reveals a quiet flow with fine tannins and saline grip on the finish. Vinified for two years in a 1,400-liter foudre, the 2019 did not ferment fully dry and stopped with 7.2 grams per liter of residual sugar and 13.5% stated alcohol. This is a Riesling that will shine in six to 10 years. Natural cork. Tasted at the domaine in April 2022. Drink Date 2028 - 2045

### **RIESLING LIEU-DIT GRAFENREBEN – Rating 94**

From old vines on chalky marl soils in a warmer location and aged in old Burgundian pièces for two years, the 2019 Riesling Lieu-dit Grafenreben offers an intense yet refined and spicy nose of fully ripe and concentrated Riesling berries and tropical fruits seasoned with crushed stones, lemon peel and pine oak aromas. Silky textured and very elegant on the palate, this is a full-bodied yet refined, stimulatingly salty and bitter Riesling with nervous and tensioned minerality. The finish is long, intense and complex and indicates an age-worthy wine. Bottled with 5.6 grams per liter of residual sugar and 14% alcohol. Tasted at the domaine in April 2022. Drink Date 2023 – 2045

### **LIEU-DIT RODELSBERG 2019 - Rating 93**

The dark golden-yellow 2019 Lieu-dit Rodelsberg blends 70% Gewürztraminer with 30% Pinot Gris from a site above the Mambourg. On the palate, this is a rich and powerful but elegant, vital and fresh, remarkably fine Gewurz blend with a gorgeously bitter finish with kumquat notes and fine tannins. It's a fantastic wine and not only for low budgets. 14.5% stated alcohol. Natural cork. Tasted at the domaine in April 2022. Drink Date 2023 – 2047

#### **RIESLING GRAND CRU MAMBOURG 2019 – Rating 96**

The white-golden colored 2019 Riesling Grand Cru Mambourg opens with a deep, very intense and chalky, complex and elegant bouquet with concentrated lemon and lemon chutney aromas. On the palate, this is a rich but refined, fresh and elegant, stimulatingly salty Riesling with fine bitters on the long, intense and finely tannic, dense and powerful finish that is still a bit astringent and needs another year or two to gain finesse. It aged in used pièces for two years and was bottled with less than one gram of residual sugar and 13.5% alcohol. Tasted at the domaine in April 2022 - Drink Date 2026 - 2050

#### **RIESLING GRAND CRU SCHOENENBOURG 2019 - Rating 96**

The yellow-golden 2019 Riesling Grand Cru Schoenenbourg offers a remarkably deep, clear, pure and intense, generously fruity but refined and stony bouquet with lemon and kumquat as well as herbal aromas and notes of flinty stone plates as well as white chocolate. Full-bodied, intense and very elegant on the palate, this is a pure, fresh and saline yet also rich Schoenenbourg with a long, pure, crystalline and tensioned finish with an even more dramatic aftertaste that comes to an incredible conclusion. The wine was bottled after two years in pièces with eight grams per liter of residual sugar. 14.5% stated alcohol. Natural cork. Tasted at the domaine in April 2022. Drink Date 2023 – 2050

#### **PINOT GRIS GRAND CRU FURSTENTUM 2019 – Rating 92+**

The intensely yellow-colored 2019 Pinot Gris Grand Cru Furstentum is deep, rich and pure and shows more finesse and clarity than the Rimelsberg but also newer oak aromas. Rich but fresh, refined and elegant on the palate, this is a very intense and mineral, powerful but salty and tensioned Pinot with fine tannins and a long, grapefruit-bitter finish. This is bone-dry analytically (1.7 grams per liter of residual sugar), but it's so rich that there is a sense of sweetness. 14.5% stated alcohol. Natural cork. Tasted at the domaine in April 2022.

Drink Date 2024 - 2046

#### **PINOT GRIS GRAND CRU SCHOENENBOURG 2019 – Rating 94+**

From clayey limestone soils on the eastern side of the cru, the bright-gold 2019 Pinot Gris Grand Cru Schoenenbourg offers a deep, intense and pure, pretty flinty and slightly toasty as well as smoky bouquet. On the palate, this is a full-bodied, rich and pure, precise, stimulatingly salty Pinot with fine tannins and a long, intense and tensioned, energetic finish with fine bitters. It's a fantastic Pinot Gris that was bottled after two years in pièces with 14.5% alcohol and three grams per liter of residual sugar. Natural cork. Tasted at the domaine in April 2022. Drink Date 2026 - 2050

#### **PINOT GRIS GRAND CRU FURSTENTUM 2019 – Rating 90**

Vinified in two-year-old pièces that still give a pretty prominent note, the yellow-golden 2019 Pinot Gris Lieu-dit Rimelsberg offers a deep, intense and fruity bouquet with fine limestone tones but even more tropical fruit aromas plus well-integrated but present oak rather than toast aromas. Rich and piquant on the palate, with again a prominent oaky feature and also tannins, this is, for my taste, a too sweet but elegant and fine Pinot that should be cellared for at least a decade. This is a question of taste rather than quality, which is doubtlessly precise and excellent. The wine was bottled after two years on the full lees with 22 grams per liter of residual sugar and 14.5% alcohol. Natural cork. Tasted at the domaine in April 2022. Drink Date 2030 - 2045

**GEWURZTRAMINER GRAND CRU MAMBOURG 2019 – Rating 95+**

The 2019 Gewurztraminer Grand Cru Mambourg offers a very deep, pure, intense and complex bouquet of crushed stones, yellow rose petals and lychees intertwined with flinty and peppery notes. Round and almost filigreed on the palate, this is a (medium-) sweet, very delicate, refined and saline Gewurztraminer with intense and elegant citrus fruit and a very long and stimulating (grapefruit) bitter finish. Everything here is delicate and playful despite the richness and power. This Gewürz is beautifully balanced, finessed and long. It was bottled after two years with 18.9 grams per liter of residual sugar and 14% stated alcohol. Natural cork. Tasted at the domaine in April 2022. Drink Date 2028 – 2055

**GEWURZTRAMINER GRAND CRU FURSTENTUM 2019 – Rating 92**

The 2019 Gewurztraminer Grand Cru Furstentum is clear, coolish, deep and fresh on the delicate and elegant yet also phenolic and spicy, uplifting nose compared to the Mambourg. Rich and intense on the elegant but also dense and concentrated palate, this is a full-bodied, powerful and immediately tannic Traminer with stimulating bitters on the dry, clear and persistent finish. It's a promising wine with 14.8% stated alcohol. Natural cork. Tasted at the domaine in April 2022. Drink Date 2027 – 2050

**GEWURZTRAMINER GRAND CRU SPOREN 2019 – Rating 94**

Aged for two years in a single Burgundian pièce, the 2019 Gewurztraminer Grand Cru Sporen is clear and elegant on the tropical nose that reveals perfectly ripe peach as well as grapefruit or bitter orange aromas along with fine flinty notes of crushed stones. Full-bodied, rich and elegant on the palate, this is a round and juicy but also tight and firmly tannic Sporen with stimulating bitters and a tight, wonderfully bitter finish. Bottled with 14.5% stated alcohol and 12.3 grams per liter of residual sugar. Natural cork. Tasted at the domaine in April 2022. Drink Date 2028 - 2045