



Written by
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Alsace's new group makes a point



This is the third ingredient in our week devoted to (mainly) dry Riesling. See also this tasting report of our popular Riesling Night and Julia's preview of Keller's 2017s.

Alsace Crus & Terroirs is an association of 19 of the best Alsace wine producers formed in 2016 (see [An Alsace answer to the VDP?](#)) and designed to celebrate Alsace's unusually rich variety of terroirs, and the versatility of Alsace wines with food.

Representatives of all 19 members (mainly smallish family domaines but including some bigger houses such as Trimbach, Muré and Schlumberger) came over to London in early March to preach the gospel of Alsace soil types via a masterclass followed by a more general tasting. The weather was so bad that Olivier Humbrecht got snowed in at his in-laws in Scotland so Zind Humbrecht were represented by their South African-in-residence Jolene Hunter.

At short notice, she kicked things off with a giddy geological survey of the last 300 million years, noting the granite bedrock of the region with its volcanic outcrops, subsequently folded, eroded, flooded, striated and generally shaken all about so that the region now has what Jean Trimbach claimed is 800 different terroirs. This is presumably down not just to the varied soil types but also to the different expositions, elevations, proximity to different sorts of forest and much more. As Burgundy habitué André Ostertag pointed out, there are three basic types of Alsace vineyard, those based on old rock in the mountains, those on the foothills and those on the plain, and the multi-fractured Vosges make the landscape much more complex than the generally east-south-east-facing Côte d'Or.

The principal soil type informing each of the total 67 wines shown was very clearly signalled for each wine, and those presenting the masterclass tried, with varying degrees of success, to outline the likely character associated with each of them. If I understood correctly, it went like this, soil types presented in this order at the masterclass:

- Sandstone - a cool soil type can result in wines that are austere when young and may need five or six years in bottle.
- Granite - the Vosges bedrock can result in tense, pure, crystalline wines with relatively pronounced acidity.
- Limestone - very common in various combinations in Alsace. If granite is 'vertical', this is 'horizontal', resulting in fairly rich wines.
- Marl (clay-limestone) - dense wines (as opposed to the heaviness associated with pure clay).
- Schist (metamorphism of granite) - cool soils resulting in wines that can be notably austere in youth.
- Volcanic - this is a relatively rare soil type in Alsace vineyards, which is just as well since I was thoroughly confused by the various descriptions of the wines they produce: two different types variously produce wines that can be intense, burning or austere.

Presumably geologists such as [Professor Alex Maltman](#) would be having kittens at all this. But this is the basis of the 51 Alsace Grand Cru appellations, one for each vineyard. And, although one can query some of these correlations, there is no doubting the quality of the wines shown both at the masterclass and at the general tasting at 67 Pall Mall. See my tasting notes below. I probably don't need to remind Purple Pages members of the special qualities of Riesling, but I was moved to tweet from my tasting table, 'Any London wine professional not at today's Alsace Riesling Grand Cru tasting is missing a seriously big treat.'

ACT chose to showcase Riesling to demonstrate soil types because there was no distracting residual sugar. And the focus of the masterclass was the admirable, late-picked, slow-maturing 2010 vintage because it was particularly good for Riesling, with such high acidity that when Jolene Hunter arrived from South Africa to analyse 2010 samples, she had to double- and triple-check the results. 'I had never seen TAs as high as 15 g/l in tartaric', she told us.

I'll be writing more about all this on Saturday.

The 67 tasting notes below are listed alphabetically by producer (sur)name and then by vintage for each producer but you can change the order within the groups.

Order by ▼

DOMAINE BARMÈS-BUECHER, Wettolsheim

- Barmès-Buecher, Steingrubler Riesling 2015 Alsace Grand Cru *Limestone*.
Very dense and smoky on the nose with masses to chew on on the palate. An interesting molten honey note but nothing too sweet. Lots of richness and power. Drink 2018-2030
Imported into the UK by Wine Source 17.5
- Barmès-Buecher, Hengst Riesling 2015 Alsace Grand Cru *Limestone*.
A little soft but correct and pungent and interesting. Very appetising in fact with a smoky undertow. If someone had told me this was from volcanic soils, I would not have been surprised. Drink 2018-2028
Imported into the UK by Wine Source 17.5
- Barmès-Buecher, Hengst Riesling 2010 Alsace Grand Cru *Limestone*. *Yield in 2010 was just 20 hl/ha. TA 10 g/l, RS 20 g/l.*
Very deep gold. Quite rich and heady – smells of crystallised lilies somehow. A big, bold wine with almost Gewurz-like structure. Not the most delicate wine! But good balance and some evolution. Drink 2015-2025
17

DOMAINE BOTT-GEYL, Beblenheim

- Bott-Geyl, Grafenreben Riesling 2014 Alsace *Limestone*.
Pale gold. Something of smoked meats about this, plus a bit of sweetness. Very bright fruit and crystalline structure. Pure but sweeter than most. Drink 2019-2028
17
- Bott-Geyl, Schoenenbourg Riesling 2014 Alsace Grand Cru *Marl*.
Pungent and smooth. Much suaver than most of its peers. Positively silky texture! Slightly alcoholic on the end. Big and bold. Drink 2019-2027
17
- Bott-Geyl, Schlossberg Riesling 2014 Alsace Grand Cru *Granite*.
Quite a deep golden straw. Rich, almost sultana-like nose. Then rich, dry Riesling with the first hint of petrol in this Alsace Crus & Terroirs tasting on 5 March 2018. Drink 2018-2025
17
- Bott-Geyl, Schoenenbourg Riesling 2010 Alsace Grand Cru *Juniper marl with some muschelkalk. RS 12 g/l. Schoenenbourg is much later-ripening compared with the early-ripening Kaefferkopf. Both are at the same elevation.*
More intense and complex than the Meyer-Fonné Kaefferkopf 2010 just tasted. Quite delicate with citrus peel and finishes quite tannic. Pale golden yellow. Intense nuttiness on the nose. The palate is a bit fatter than the Kaefferkopf with a hint of ginger. Drink 2016-2025
17

DOMAINE ALBERT BOXLER, Niedermorschwihr

- Boxler, Sommerberg E Riesling 2016 Alsace Grand Cru *Granite. From Eckberg, a part of Grand Cru Sommerberg.*
Deep straw colour. Rich, pâtissier aromas. Great tension and excitement. Even more concentration than most of its peers. Almost like essence of Alsace Riesling! Would need careful food matching but it's certainly very impressive. Drink 2020-2035
£POA Gauntleys 18
- Boxler, Sommerberg E Riesling 2013 Alsace Grand Cru *Granite*.
Deep straw colour. Massive acidity and a certain mintiness plus great concentration. Tastes as

though the flavour had somehow been put through a mangle to squeeze it out. Drink 2018-2037

£48.39 Gauntleys 18

- *Boxler, Brand Riesling 2010 Alsace Grand Cru Grown on one of the closest granite 'fingertips' from the Vosges to Colmar. Very hot and dry climate. Early-maturing vines.*

Very deep gold. Sumptuous nose with lots of lime. Crystal-crisp and long. So pure and exceptionally satisfying. Still youthful. Drink 2017-2027

18

DOMAINE JOSMEYER, Wintzenheim

- *Josmeyer, Brand Riesling 2015 Alsace Grand Cru Granite.*

Slightly cheesy nose but great tension underneath. Dense and racy with great pungency. Lots of punch and confidence. Big and bold. Drink 2018-2030

£65 Dynamic Vines 18

- *Josmeyer, Hengst Riesling 2014 Alsace Grand Cru Limestone.*

Rather dumb nose. But masses of energy and interest on the palate. Salty wine builds towards the end. Appetising. Drink 2018-2032

£63 Dynamic Vines 17.5

- *Josmeyer, Hengst Samain Riesling 2014 Alsace Grand Cru Limestone.*

You would hardly see the difference between this and the regular cuvée on the label but on the palate there is more intensity and structure. Probably a longer life too. Drink 2019-2035

£74 Dynamic Vines 18

- *Josmeyer, Hengst Riesling 2010 Alsace Grand Cru Just next to Colmar at 270-350 m. South and south-east facing. Marly limestone. 53 ha (131 acres). Soil varies according to elevation with the centre the most admired. Some parts stonier than others. Some red iron in the soil. Warmed by the city and protected from the cold wind from Munster Valley. Only 17% of vines are Riesling in Hengst. TA 8 g/l, RS 8 g/l.*

The nose needs coaxing. But the palate is convincing and confident with a certain saltiness and satin texture. Chewy. Drink 2018-2032

17+

DOMAINE KIENTZLER, Ribeauvillé

- *André Kientzler, Kirchberg de Ribeauvillé Riesling 2016 Alsace Grand Cru Limestone. Lutte raisonnée.*

Tingling minerality and a very dry, chewy end. Lots of sucky stony sensation! Very exciting wine. Drink 2020-2032

Imported into the UK by Flint Wines 17.5

- *André Kientzler, Osterberg Riesling 2016 Alsace Grand Cru Limestone.*

Transparent straw colour. Neat, fairly discreet nose. Bone dry and utterly textbook. Not wild but very pleasing in a classic style. Still quite young but very well balanced, classic, dry Alsace Riesling. Quite pungent. Drink 2020-2032

Imported into the UK by Flint Wines 18

- *André Kientzler, Geisberg Riesling 2015 Alsace Grand Cru Limestone.*

Smells of talcum powder. Rich start and then this tightens up on the finish. Already fun to drink. Richer and denser than most but not excessively sweet. Drink 2018-2032

Imported into the UK by Flint Wines 18

- André Kientzler, Geisberg Riesling 2010 Alsace Grand Cru *Sandstone for aeration, then 2 m depth of limestone and marl. Beautiful, small grand cru, only 8 ha (20 acres). South-facing and rather hot. Little terraces with walls up to 3 m high – tricky to work.*
Mid straw, nutty, intense nose. Quite powerful with some alcohol but not heat. Very firm and classy. Tastes bone dry and is still a bit astringent on the end. Drink 2018-2030
Imported into the UK by Flint Wines 17.5

DOMAINE MARC KREYDENWEISS, Andlau

- Marc Kreydenweiss, Kastelberg Riesling 2015 Alsace Grand Cru *Schist.*
Refined and a bit like lemon syrup. Again, a bit of sweetness evident but also lots of schist tension. Masses of impact. Drink 2019-2030
Imported into the UK by Conviviality 17.5
- Marc Kreydenweiss, Wiebelsberg Riesling 2015 Alsace Grand Cru *Sandstone.*
Pale straw. Lots of spice and fruit. Really quite rich with some obvious sweetness. Distinctive and very wild and going its own way. Drink 2018-2028
Imported into the UK by Conviviality 17
- Marc Kreydenweiss, Kastelberg Riesling 2010 Alsace Grand Cru *Mother rock is granite and schist is a metamorphism of granite. Kastelberg is substantially schist. Small grand cru of just 5.8 ha (14 acres). Very steep; ploughing by wire up the slope. Very austere in youth. RS 5.9 g/l.*
Wild nose and on the palate it's an explosion of foraged vegetation: wild garlic and herbs! Explosive. Very distinctive. Bone dry, chewy finish. Drink 2017-2032
Imported into the UK by Conviviality 17.5

DOMAINE ÉTIENNE LOEW, Westhoffen

- Loew, Altenberg de Bergbieten Riesling 2016 Alsace Grand Cru *Black marl and gypsum.*
Pale straw. Discreet, floral nose with strong tropical flower notes on the palate. Real bite. But a little softer than the Osterberg 2016 from the same producer. Drink 2018-2026
Imported into the UK by Georges Barbier 17
- Loew, Osterberg Riesling 2016 Alsace Grand Cru *Limestone. Muschelkalk.*
Light, somehow chalky nose. Intense and rather broad and rich. A certain grapefruit-peel character. Lots to chew on on the finish. Drink 2019-2032
Imported into the UK by Georges Barbier 17.5
- Loew, Bruderbach Clos des Frères Riesling 2015 Alsace *Sandstone. Late bottled in September 2017.*
Tense, light floral nose. Very firm and concentrated. Fermented lemon Strepsils (antiseptic throat lozenges)! Firm finish. Fine wine that will continue to blossom. Drink 2019-2027
Imported into the UK by Georges Barbier 17
- Loew, Bruderbach Clos des Frères Riesling 2010 Alsace *Sandstone. pH 2.85, RS <1 g/l. The balance comes from the extract, we were told.*
Broad, very developed nose contrasts dramatically with the extremely, rather uncomfortably high acid palate. Very austere. Drink 2020-2026
Imported into the UK by Georges Barbier 16

DOMAINE ALBERT MANN, Wettolsheim

- Albert Mann, Rosenberg Riesling 2016 Alsace *Limestone*.
Almost colourless. Seems quite sweet on palate entry and then nicely tense on the end. Just a little too sweet for my taste but very well made. Drink 2018-2026
17
- Albert Mann, Furstentum Riesling 2016 Alsace Grand Cru *Limestone*.
More open and broader than the Schlossberg from the same address and vintage. Lively and rather generous and approachable. A strong lemon note. Drink 2020-2033
17.5
- Albert Mann, Schlossberg Riesling 2016 Alsace Grand Cru *Granite*.
Very pale. Tense and extremely nervy on the nose. Lovely and cool and fresh. Very pure. Polished and confident. Drink 2018-2030
£54.30 Les Caves de Pyrène 18
- Albert Mann, Schlossberg Riesling 2010 Alsace Grand Cru *70-year-old vines on granite. RS 9 g/l*.
Pale gold. Lighter, more floral nose than the Boxler Brand 2010. Very racy and lifted nose with more richness on the palate than is suggested by the aroma. So vivid and refreshing I could imagine enjoying this as an aperitif! Silky texture. Drink 2017-2026
17.5

DOMAINE MEYER-FONNÉ, Katzenthal

- Meyer-Fonné, Kaefferkopf Riesling 2016 Alsace Grand Cru *Marl*.
Explosive and pure at the same time. How does he do it??? Lots to chew on; lots to enjoy. Wonderful balance. Drink 2018-2035
18.5
- Meyer-Fonné, Wineck Schlossberg Riesling 2016 Alsace Grand Cru *Granite*.
Direct and pure and focused. Needs a little time. Bone-dry finish. Crystalline. Long. Drink 2020-2035
18
- Meyer-Fonné, Schoenenbourg Riesling 2015 Alsace Grand Cru *Marl*.
Off dry and rather pungent and maybe a bit too sweet for me. Well made but would need careful food matching. Drink 2020-2030
17
- Meyer-Fonné, Kaefferkopf Riesling 2010 Alsace Grand Cru *Marl. Very old, prestigious terroir and grand cru that produces Riesling, Gewurz and blends (an unusually wide range of varieties as in Altenberg de Bergheim). Early-ripening. Kaefferkopf produces relatively acid wines. RS 9.5 g/l*.
Real essence of Riesling – such life and an almost medicinal character. Lovely sprightly stuff. Perfect balance. Ethereal Drink 2017-2032
18

DOMAINE MURÉ, Rouffach

- Muré, Vorbourg Clos St-Landelin Riesling 2016 Alsace *Limestone*.
Perfumed and beautifully balanced. A real spine of structure. This has real presence, though still a little astringency. Drink 2020-2030
£POA Berkmann Wine Cellars 18
- Muré, Zinnkoepflé Riesling 2016 Alsace *Sandstone*.

Rather evolved nose with floral notes and some tension. Very firm – still very youthful.

Attractive graininess. Drink 2020-2030

£POA Berkmann Wine Cellars 17.5+

- *Muré, Vorbourg Clos St-Landelin Riesling 2010 Alsace Clay and limestone. Vorbourg is 73 ha (180 acres) in total, in the villages of Rouffach and Westhalten, and the name comes from 'in front of the mountains'. Ripens early because it's in the south. The Clos, named after an Irish evangelist, is south-facing terraces that are very demanding in terms of work. RS 7 g/l and TA 11 g/l (highest ever).*

Pale greenish straw. Broad nose (the horizontal that limestone is meant to be?) and amazingly tangy and lively. Real freshness. The body comes from the clay and exposition, apparently, but the finesse comes from the limestone. Quite chewy. Very fine and salivatory. Fine wine that probably needed all this time to soften the acidity. Drink 2017-2030

18

DOMAINE OSTERTAG, Efig

- *André Ostertag, Fronholz Riesling 2016 Alsace Sandstone.*
Broad, spicy nose. Quite loose (rather than tense) with a salty finish. Drink 2018-2025
Imported into the UK by Fields Morris & Verdin 16.5
- *André Ostertag, Heissenberg Riesling 2016 Alsace Sandstone.*
Smells like mortadella! Mid tension and relatively open with some definite meatiness running through it. Maybe just slightly short but there is a lot going on there. Drink 2019-2030
£32.95 Berry Bros & Rudd 17
- *André Ostertag, Muenchberg Riesling 2016 Alsace Grand Cru Volcanic.*
A certain richness on the nose – an undertow certainly – and then a filigree embroidery of dry Riesling with great balance. Truly appetising, even if still quite astringent – though by no means painfully so. Drink 2020-2030
£45 Highbury Vintners 17.5
- *André Ostertag, Muenchberg Riesling 2010 Alsace Grand Cru Volcanic soils mainly overlooked by a 900 m high peak. Suntrap, cooled by the surrounding forest, planted mostly with Riesling. RS 8 g/l.*
Very broad and apparently rich on the nose. Some apparent sweetness. Real depth and backbone. Really warm undertow – the volcanic influence? Very long. Drink 2018-2030
17.5

MARTIN SCHAETZEL, Kayserberg

- *Martin Schaetzel, Schlossberg Riesling 2016 Alsace Grand Cru Granite.*
Richly floral nose with some sweetness on the palate. Bright fruit. Slightly flashy but agreeable style that is easy to like. Drink 2018-2025
17
- *Martin Schaetzel, Schlossberg Riesling 2015 Alsace Grand Cru Granite. Their bit of Schlossberg has lots of clay so was rather good in the hot 2015 vintage.*
Rich and fun and bright fruited. Good crystalline structure. Quite a bit of sweetness as well as chew. Slightly bitter on the end. Drink 2017-2027
£37 Raeburn Fine Wines 17.5

DOMAINES SCHLUMBERGER, Guebwiller

- Schlumberger, Kessler Riesling 2015 Alsace Grand Cru *Sandstone*.
Light nose and masses of acidity. I assume it has less residual sugar than the Saering even though it's on sandstone? Seems to have pace and excitement. Real energy.14% Drink 2019-2027
17.5
- Schlumberger, Kitterlé Riesling 2015 Alsace Grand Cru *Volcanic*.
Pale gold. Floral notes. Lots of juicy fruit and power. But not that much finesse. For the moment it's a bit astringent.13.7% Drink 2019-2027
16.5+
- Schlumberger, Saering Riesling 2015 Alsace Grand Cru *Limestone*.
Quite discreet nose and then more sugar than most. Fine but not the purest. Good freshness on the end.14% Drink 2018-2025
£19 The Wine Society 17
- Schlumberger, Kitterlé Riesling 2010 Alsace Grand Cru *Red sandstone with what was described in the masterclass as intense, burning, austere volcanic subsoil. RS 4 g/l.*
Pale gold. Very lifted nose. Cool, fresh and bone dry. Appetising and too dry to drink without food. Finishes pretty suddenly. Drink 2018-2030
17.5

DOMAINE SCHOFFIT, Colmar

- Schoffit, Rangen Clos St-Théobald Riesling 2016 Alsace Grand Cru *Volcanic*.
Positively throbs with excitement. Wonderful combination of richness and tension.Drink 2018-2035
£POA Gauntleys 18.5
- Schoffit, Sommerberg Riesling 2016 Alsace Grand Cru *Granite*.
Again, not the most dramatic nose and obviously a very youthful wine but beautiful balance and charm on the palate. Exciting wild flowers and interest. Definitely worth seeking out.Drink 2020-2035
£POA Gauntleys 18
- Schoffit, Rangen Clos St-Théobald Riesling 2010 Alsace Grand Cru *Particularly steep and impressive grand cru. One of the most southern sites and pure volcanic soils, it produces the most austere wines in Alsace. Lots of rain in this valley. RS 5.8 g/l.*
Very strong flavours. Deep gold. Lifted and floral and very easy to love already. Probably not as long lived as many but a real please-all with great balance. Drink 2015-2025
18

DOMAINE TRAPET, Riquewihr

- Trapet, Schlossberg Riesling 2014 Alsace Grand Cru *Granite*.
Light vegy nose rather reminiscent of gherkins. Bright fruit and off dry. Not the most classic style.Drink 2019-2025
£POA imported into the UK by Champagnes & Chateaux, Corney & Barrow 16.5
- Trapet, Schoenenbourg Riesling 2014 Alsace Grand Cru *Marl*.
Again, lots of residual sugar almost covers the terroir. Chewy and rather aggressively tetchured.Drink 2019-2025
£POA imported into the UK by Champagnes & Chateaux, Corney & Barrow 16.5
- Trapet, Schoenenbourg Riesling 2010 Alsace Grand Cru *Marl. RS 38 g/l.*

Deep straw. Quite rich and firm. Good life to this but it's so sweet I wonder when I would drink/serve it. Just slightly heavy-handed but with excellent structure for ageing. Drink 2017-2030

17

DOMAINE TRIMBACH, Ribeauvillé

An account of a more detailed tasting of Trimbach wines will follow.

- Trimbach, Schlossberg Riesling 2015 Alsace Grand Cru *Granite*. *To be released in April 2018*. Nose is quite open without as much tension as some. Solid with lots to chew on. Should age well but is a bit earthbound. More structure than most. Drink 2019-2030
Imported into the UK by Enotria & Coe 17
- Trimbach, Clos Ste Hune Riesling 2014 Alsace *Limestone*.
To be released 2020 or 2021. Great tension and lift - though a fairly discreet nose at the moment. Very lively and drier than most. Lots buried underneath. Masses to chew on. Easy to overlook in a sort of Domaine de Chevalier way.... Amazingly long. Drink 2023-2040
18.5
- Trimbach, Cuvée Frédéric Emile Riesling 2014 Alsace *Limestone*.
To be released around 2022 or 2023. Razor-sharp nose and very tight. Lots to chew on. They could release this and no one would object but I can see why they want it to unfurl a bit. Drink 2022-2035
17.5+
- Trimbach, Cuvée Frédéric Emile Riesling 2010 Alsace *Limestone*. *Grapes from Osterberg and Geisberg Grands Crus. Poor flowering. Just 22 hl/ha. Shortest harvest ever until 2017. Scoop: unusually, about 25% (one cask, all Geisberg) went through malolactic so this is a different style from usual Cuvée Frédéric Emile. (In 1993 they also had a bit of malo.) TA 8.33 g/l, RS 4.3 g/l.*
Mid gold. Great concentration. Quite a bit of evolution on the nose and then massive density. Lightly honeyed nose. Real density and power. Some transparency and real vibration and depth. Lots of sophistication and potential. 13.5% Drink 2016-2030
Imported into the UK by Enotria & Coe 17.5+

DOMAINE WEINBACH, Kayserberg

- Dom Weinbach, Faller & Filles, Schlossberg Riesling 2016 Alsace Grand Cru *Granite*.
Water white. Smells quite sweet somehow. Lots to chew on here with some serious depth and undertow. Masses to chew on. Still very youthful. Drink 2020-2030
£165 per case of 6 ib Justerini & Brooks 17.5+
- Dom Weinbach, Faller & Filles, Schlossberg Cuvée Ste-Catherine L'Inédit Riesling 2015 Alsace Grand Cru *Granite*. *RS 20 g/l*.
Lots of depth with some cabbage note. Botrytis. Very rich and this wine would serve as a good teaching tool for botrytis effects. Really very exciting because wonderfully high in acid as well as sweetness. Long. Smoky. Great stuff! Drink 2020-2040
£220 per case of 6 en primeur Justerini & Brooks 18.5
- Dom Weinbach, Faller & Filles, Schlossberg Riesling 2010 Alsace Grand Cru *Granite*. *RS 6 g/l*.
Mid to deep greenish gold. Quite mature nose. Big and beefy. Lots to chew on. A very substantial food wine! Drink 2015-2027
17

DOMAINE ZIND HUMBRECHT, Turckheim

- Zind Humbrecht, Brand Riesling 2015 Alsace Grand Cru *Granite*.
Not that much nose and some sweetness on the front palate but with real roundness and depth. Massively structured with length and interest. Builds towards the finish. Rich floral finish. Drink 2020-2040
£56.95 Uncorked 18
- Zind Humbrecht, Rangen de Thann Riesling 2015 Alsace Grand Cru *Volcanic*.
Racy and wild flower-like and soaraway on the nose. Very concentrated. Distinctive. Lots to chew on and wait for. Drink 2020-2040
18
- Zind Humbrecht, Brand Riesling 2014 Alsace Grand Cru *Granite*.
Very edgy, from a fairly difficult vintage and elevated acidity. Still very chewy. Drink 2021-2030
£210 per case of 6 ib Uncorked 17
- Zind Humbrecht, Rangen de Thann Clos St Urbain Riesling 2010 Alsace Grand Cru *Volcanic*. *RS 9.5 g/l*.
Bright golden. Very rich-smelling, as though there is some botrytis. Smells like vanilla. Then it tightens up on the palate so it's a dry, tight, racy winner with real depth. Very distinctive! Hugely complex and long. Drink 2018-2032
18.5

DOMAINE VALENTIN ZUSSLIN, Orschwihr

- Valentin Zusslin, Pfingstberg Riesling 2016 Alsace Grand Cru *Limestone*.
Smells quite mature for a 2016! Some richness on the nose and then tension on the palate. Lots to chew on on the end. Does slightly fade on the end. Drink 2018-2025
16.5
- Valentin Zusslin, Pfingstberg Riesling 2015 Alsace Grand Cru *Limestone*.
Deep straw colour. Even more evolved on the nose than the 2016 - not surprisingly! A big mouthful of citrus with real chalkiness on the end. Very satisfying already. Drink 2018-2028
17
- Valentin Zusslin, Pfingstberg Riesling 2014 Alsace Grand Cru *Limestone*.
Pale gold. Nose less distinct than some and the sweetness seems a little awkward. Also distinctly chewy. Not quite as beautifully integrated as some. Drink 2016-2020
16
- Valentin Zusslin, Pfingstberg Riesling 2010 Alsace Grand Cru *On muschelkalk with sandstone at the top*. *RS <1 g/l*.
Deep straw. Not that much nose but real richness on the palate with a hint of preserved ginger. Some sweetness. But all in balance. Clean and fresh. Lots of freshness and expression. Very long. Drink 2015-2030
18