

## DOMAINE MEYER-FONNE

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For several years, Félix Meyer's Domaine Meyer-Fonné in Katzenthal has been one of the top performers in Alsace. You can easily estimate the level of quality by tasting the 2015 Alsace varietal wine, which could hardly be any better. These are more than just fruity wines, rather intermixing their ripe fruit avor with a mineral structure and a serious expression, which you rarely nd in a generic Vin d'Alsace.

"Our vineyards are now mostly located on the hillsides, so the historic part of the Alsatian vineyards", says Félix. Only about 25% of the current holdings of 14 hectares of vines are located in the valley oor and are exclusively planted with either Pinot Blanc or Auxerrois. All the noble grape varieties, however, are cultivated in historic vineyards in the hillsides, which give predominantly dry and nervy, terroir-driven wines full of expression and mineral tension.

There are no less than ve Grand Cru vineyards—Kaeerkopf, Wineck-Schlossberg, Sporen, Furstentum and Schoenenbourg—that are virtually organically farmed and cultivated at Meyer-Fonné, and they all give deep, racy and rmly structured wines that intermix ripe fruit avors and seductive textures with an elegant, lovely, vital and mineral backbone. Add the excellent Premier Crus of Pfoeller, Dorfburg and Altenbourg, and you are standing in front of an armada of complex, terroir-driven wines; the Schoenenbourg and Kaeerkopf Riesling—as well as the Gewurztraminers from the Sporen, Kaeerkopf and the Furstentum Grand Crus—are outstanding. Meyer's Riesling Pfoeller, from Muschelkalk soils next to the granitic Sommerberg Grand Cru, is one of the nest Premier Crus you can nd in all of Alsace.

The winemaking is very traditional here, since most of the investments have been made in the low-yielding vineyards, with top old-vines parcels in the best sites, high density plantings and the vitalization of the soils. No synthetic fertilizers, herbicides or pesticides are used. The fermentation of the naturally cleared musts takes place with native yeasts in either stainless steel or traditional oak, and after racking, the wines are kept on the lees until May (Alsace AOC) and respectively September (single vineyards) before bottling.

For a few years, Félix has also been producing serious Pinot Noirs, which are the next big thing in Alsace. His uniltered wines are very charming and delicate, and Félix seems very ambitious here too. Keep an eye on them!

In December and January, I tasted a great line-up of 2015s and 2014s. The warm vintage of 2015—the third in a row with no rain in spring and very low yields—resulted in full-bodied, rich, dense and powerful wines with a lot of extract and alcohol volumes of around 14.5% (in contrast to 12.5% to 13.5% in a normal year). Félix compares the 2015s with the 1990s. He says that the naturally low yields of 2015 protected the vines from drought stress. "Although there was no rain —or 'not much rain'—the must weights exploded in the end of August, with an increase of 1.4 to 1.8 Oechsle per week! That's why we picked pretty early and fast, just to keep our dry style. We picked the Rieslings already in mid-September, the Schoenenbourg on September 20th." The resulting wines, however, are excellent, not just the Rieslings (Schoenenbourg, Kaeerkopf and Pfoeller), but also all of the Gewurztraminers (Vendanges Tardives included) and Pinot Gris, as well.

2014 was another early vintage without noble rot for Riesling and was picked at the beginning of October. "The grapes were fully ripe and there was no reason to wait any longer," Félix explains. In fact, he produced some world-class dry Rieslings in that year and even Gewurztraminer and Pinot

Gris came out pretty well, in deance of drosophila suzukii and thanks to very strict selections in the vineyard.

### **MEYER-FONNÉ NV CRÉMANT D'ALSACE BRUT EXTRA ALSACE (\$24) WHITE 87**

Félix Meyer's NV Crémant d'Alsace Brut Extra is an assemblage of 60% Pinot Auxerrois, 20% Chardonnay, 15% Pinot Blanc and 5% Pinot Noir from alluvial and granitic soils. The citrus-colored sparkling wine displays a ripe, elegant and refreshing white and yellow-eshed fruit on the nose; it is round, delicate and aromatic on the palate. It is provided with

ne bubbles tickling the palate, and a clear and fresh nish. This medium-bodied sparkler is a lovely aperitif and party wine. The actual release is based on the 2014 vintage. Anticipated maturity: 2017 - 2020.

### **MEYER-FONNÉ 2015 GENTIL ALSACE (NA) WHITE 88**

The 2015 Gentil is a lovely, bright and fresh, yet ripe, aromatic and spicy-mineral white wine that assembles Muscat, Pinot Blanc, Riesling and Gewurztraminer. Round but dry and seriously structured, this is a charming yet dense and full-bodied white. It has a stunning intensity and Muscat avor in the long and stimulatingly salty nish. Bravo! Anticipated maturity: 2017 - 2025.

### **MEYER-FONNÉ 2015 GEWURZTRAMINER DORFBURG VIEILLES VIGNES ALSACE (NA) WHITE 92+**

From calcareous marl soils, the 2015 Gewurztraminer Dorfburg Vieilles Vignes displays a very clear and stony, fresh and aromatic, lovely spicy bouquet with inty citrus avors. Round, rich and intense on the palate this is a generous, sweet and lush, but rmly structured Gewurz with ne tannins and a very delicate acidity. The nish is long and salty, pretty fresh and stimulating, but the wine needs ve to ten years to show o. Anticipated maturity: 2022 - 2040.

### **MEYER-FONNÉ 2015 GEWURZTRAMINER RÉSERVE ALSACE (\$28) WHITE 89**

The 2015 Gewurztraminer Réserve is a clear, fresh, aromatic and spicy, picture-book Traminer. Full-bodied, fresh and piquant this is a very elegant, well-structured and nessed Gewurz full of vitality, energy, grip and tension. Medium-sweet (38 grams of residual sugar) and perfectly balanced, with spicy lemon avors in the long and aromatic nish, this is a gorgeous Gewurztraminer with spicy and aromatic foods with poultry. Anticipated maturity: 2017 - 2029.

### **MEYER-FONNÉ 2015 GEWURZTRAMINER SPOREN VIEILLES VIGNES ALSACE GRAND CRU (NA) WHITE 94+**

From loam marl and stony soils, the 2015 Gewurztraminer Sporen Vieilles Vignes opens pure and inty on the nose, with perfectly ripe pineapple and citrus fruit, as well as grapefruit avors intermixed with stony avors of the Sporen terroir. On the palate this wine is rich and sweet, but also nessed and elegant, with a good tannic grip, vibrant acidity and great mineral tension. Crushed mocha beans in the long and smooth, but clear and nessed nish. This is a great Gewurz that needs ten or more years to develop. Highly recommended. Anticipated maturity: 2025 - 2040.

**MEYER-FONNÉ 2015 GEWURZTRAMINER KAEFFERKOPF ALSACE GRAND CRU (\$42) WHITE 93+**

From marl and red sandstone soils, and straight adjacent to the Pinot Gris parcel, the 2015 Gewurztraminer Kaeerkopf opens with a very clear, deep and mineral, pure and lemon-fresh nose. Full-bodied, rich and sweet this is a very elegant, mineral and rmlly structured Gewurz that combines richness with vitality and tension. Keep this wine for 10

to 20 years or more and you will enjoy one of the nest Gewurz of the 2015 vintage. Flinty avors in the long and intense aftertaste. Great vitality and tension here. Anticipated maturity: 2025 - 2045.

**MEYER-FONNÉ 2015 MUSCAT VIGNOBLE DE KATZENTHAL ALSACE (\$24) WHITE 91**

The 2015 Muscat Vignoble de Katzenthal opens with a clear, bright, fresh and aromatic bouquet; it is also inty/mineral and herbal/oral, indicating a remarkable elegance, nesse and purity. Full-bodied, round and enormously nessed on the palate this is a dense, highly elegant and intense but light-footed Muscat in perfect balance. Sourced in the Hinterburg and around the village of Katenthal, this is an assemblage of 50% Ottonel and 50% Muscat d'Alsace, which are grown on granitic soils. The 2015 is perfectly structured and reveals a remarkably delicate acidity and lingering salinity. Although the 2015 Muscat is intense and even rich, it is dancing, nessed and stimulating. A great dry Muscat from granite! Anticipated maturity: 2017 - 2030.

**MEYER-FONNÉ 2015 PINOT BLANC VIEILLES VIGNES ALSACE (\$20) WHITE 87**

The 2015 Pinot Blanc Vieilles Vignes is a classic gastronomic wine that opens with a rather discreet bouquet that intermixes fresh, but ripe white fruit and discreet champignon aromas with some yeasty avors. Full-bodied, elegant and aromatic on the palate, with a lovely delicate acidity and salinity, this wine develops a nessed, lovely, intense and aromatic taste and aftertaste. The wine is perfectly balanced and has a very nice grip in the nish. Wow, this is pretty good Pinot Blanc from the plain and probably one of the nest I have tasted in Alsace in the past six months. Great gastronomic wine! Anticipated maturity: 2017 - 2023.

**MEYER-FONNÉ 2015 PINOT GRIS HINTERBURG DE KATZENTHAL ALSACE (NA) WHITE 92+**

The 2015 Pinot Gris Hinterburg de Katzenthal is clear and spicy on the stunningly pure and precise nose. Full-bodied, sweet and round on the palate, this is a charmingly lush and generously fruity Pinot with ne tannins and a very delicate acidity. The wine is rmlly structured, stimulatingly salty and very long. It will tell us its story in 10, 15 and 20 years. If you don't have the time to wait, you don't have the time for Alsace; you don't have the time for complexity—for one of the world's nest origins of white wine. Anticipated maturity: NA.

**MEYER-FONNÉ 2015 PINOT GRIS KAEFFERKOPF ALSACE GRAND CRU (NA) WHITE 91+**

The 2015 Pinot Gris Kaefferkopf opens very clear and with ripe and slightly inty avored fruit aromas. The wine is fullbodied, rich and piquant on the palate, with an intense and dense fruit, and a stunning acidity. This is a powerful and wellconcentrated but elegant and structured Kaeerkopf with a very good aging potential. Keep it for at least three or ve years. Bottled with four grams of residual sugar and 14.5% alcohol. This wine is on the limit for dry wine – it has been picked 103° Oechsle, but with no noble rot due to the early picking on September 11/12th. Anticipated maturity: 2022 2035.

### **MEYER-FONNÉ 2015 PINOT GRIS RÉSERVE ALSACE (\$28) WHITE 88+**

The 2015 Pinot Gris Réserve offers a clear, intense and elegant Pinot aroma of ripe and stewed white seed fruits along with discreet smoky aromas of crushed stones. On the palate this Pinot opens fresh, piquant and very clear. It is a straightforward yet elegant wine with a full body, intense and ripe fruit lifted by a vital and piquant acidity, as well as a lingering grip and salinity. Not fully dry but dryly styled (8.4 grams of residual sugar), this is a characterful and stimulating Pinot Gris. Anticipated maturity: 2017 - 2030.

### **MEYER-FONNÉ 2015 RIESLING KAEFFERKOPF ALSACE GRAND CRU (NA) WHITE 93**

The 2015 Riesling Kaefferkopf has a clear, pretty pure, fresh and lemonyavored bouquet with some tropical fruit flavors (bananas). The attack on the palate is fresh and vital, and although this is a full-bodied and pretty rich Kaefferkopf, the 2015 remains vibrant, nessed and elegant; it nishes well concentrated, tannic and minerally complex. Still bloody young but high in extract, this is a age-worthy Riesling that I wouldn't touch again before 2022. Anticipated maturity: 2022 - 2040.

### **MEYER-FONNÉ 2015 RIESLING KAEFFERKOPF VENDANGES TARDIVES ALSACE GRAND CRU (NA) WHITE 93**

The 2015 Riesling Kaefferkopf Vendanges Tardives displays a clear, intense and mineral-avored, ripe white peach aroma along with smoky flavors. Full-bodied but light-hearted, nessed and very elegant, this is an intense and almost lush, spicy-piquant, vivacious and salty VT; it has grip and tension, and a moderate alcohol. Still young, this wine sweet wine will benefit from ten years in the bottle. Anticipated maturity: 2025 - 2040.

### **MEYER-FONNÉ 2015 RIESLING PFOELLER ALSACE (NA) WHITE 92**

The 2015 Riesling Pfoeller was the first Riesling Félix Meyer picked in that warm and dry year (with around 103° Oechsle on September 12th). It opens with a nice lemon-freshness and the smoky purity of shell limestone (Muschelkalk) that reminds me of smoked dates and cold ashes. The attack on the palate is pure and fresh, stunningly nessed-full and silky. Only in the piquant, fresh and stimulatingly salty nish you get the stewed fruit flavors of the 2015 vintage, but due to the grip and tension of the Pfoeller, this is still well integrated. This is a nicely creamy textured wine and its nish is fresh, nicely bitter and piquant, with attractive grapefruit flavors and a lingering salinity. An excellent 2015. Anticipated maturity: 2020 - 2031.

### **MEYER-FONNÉ 2015 RIESLING RÉSERVE ALSACE (NA) WHITE 88**

The 2015 Riesling Réserve opens with a beautifully elegant and intense bouquet of super ripe and concentrated, but also precise and mineral Riesling aromas of citrus and white fruit, intermixed with stony and herbal (thyme) flavors. Round and intense on the palate (the 5.6 grams of residual sugar tastes pretty round due to the high extract of the vintage), this is a pretty concentrated, piquant and harmonious, dry-styled and nessed Riesling. It has a long and aromatic but also clear and well-

structured, mineral nish. There are potted ginger avors on the mid-palate and in the nish! This mediumbodied but pretty rich Riesling should be great with Thai food and other spicy dishes. This is everything but a cool-climate Riesling, but it's really good! Anticipated maturity: 2017 - 2029.

**MEYER-FONNÉ 2015 RIESLING SCHOENENBOURG ALSACE GRAND CRU (NA) WHITE 93+**

Picked at 105° Oechsle, so with a bit of botrytis, the 2015 Riesling Schoenenbourg ended up at 14.5% alcohol and eight grams of residual sugar. The wine displays ripe and concentrated apple aromas on the nose, but lacks the transparency and purity of the 2014. It is still a bit reductive—the Schoenenbourg is the only Riesling fermented in stainless steel and was aged until September on the lees)—and shows some bread avors. Full-bodied and round this is an elegant, rich and concentrated, really powerful Schoenenbourg with rm yet ne tannins and a very long, intense nish. The 2015 will shine in ten years and more, but you should keep it under cork until then. Anticipated maturity: 2025 - 2040.

**MEYER-FONNÉ 2015 RIESLING VIGNOBLE DE KATZENTHAL ALSACE (NA) WHITE 87**

Meyer's 2015 Riesling Vignoble de Katzenthal has a clear and nicely mineral bouquet with ripe, almost tropical fruit aromas intermixed with inty notes. Full-bodied, round and piquant, this is a pretty intense and juicy Riesling with a good grip and nice salinity, but it is more for mouth-feeling drinkers. However, there is a good vitality and freshness in this wine, but it is more stewed and rich in its fruit than usual. Anticipated maturity: 2017 - 2023.

**MEYER-FONNÉ 2015 RIESLING WINECK-SCHLOSSBERG ALSACE GRAND CRU (NA) WHITE 90**

Aged on the lees until the bottling in September, the 2015 Riesling Wineck-Schlossberg displays a clear and intense bouquet of warm, ripe white fruits along with inty and citrus avors. Full-bodied and rich on the palate, this is a very powerful and intense Wineck-Schlossberg that oers intense, stewed fruit aromas, ne tannins and a well-structured and powerful nish. This is a mouthful of Riesling with a lot of esh and concentration, whereas you shouldn't look for purity and tansparency here. This 2015 is pretty rich indeed. Anticipated maturity: 2019 - 2035.

**MEYER-FONNÉ 2014 GEWURZTRAMINER FURSTENTUM VIEILLES VIGNES ALSACE GRAND CRU (NA) WHITE 91+**

From 50+ years old vines on calcareous marl and sandstone soils, located in the upper (and fresher) part of the grand cru, Meyer's 2014 Gewurztraminer Furstentum Vieilles Vignes is amazingly clear, fresh and pure on the well-dened nose. Full-bodied and rich, this is a very elegant and balanced Gewurz in a pretty dry style. It is tightly woven, nicely tannic and full of grapefruit avors. It is a rmly structured and pithy Gewurz that lacks the generosity of a normal year, but is a nice wine with food. "The berries were very small in 2014 and there was not much juice," says Félix Meyer, and that's what you can taste, as well as makes the 2014 an excellent wine with food. Anticipated maturity: 2017 - 2030.

**MEYER-FONNÉ 2014 GEWURZTRAMINER SPOREN VIEILLES VIGNES ALSACE GRAND CRU (NA) WHITE 91+**

Picked very late, at the beginning of November, Meyer's 2014 Gewurztraminer Sporen Vieilles Vignes (from 40- to 50year-old vines on deep marl soils) is very ripe and intense on the spicy/mineral nose that reveals a hint of suzuki, which did not play a role in any of Meyer's 2014 range. On the palate

this is a round and mineral, nicely spicy and tannic Gewurz that has a nice freshness, purity and tannin grip. Anticipated maturity: 2020 - 2029.

#### **MEYER-FONNÉ 2014 PINOT GRIS DORFBURG ALSACE (NA) WHITE 90+**

From a calcareous marl soil, fermented and aged in new and one-year-old demi-muids (600-liter oak barrels), the 2014 Pinot Gris Dorfburg opens with a very clear and elegant bouquet with fresh oak avors. Full-bodied, rich and elegant this is a well concentrated, juicy-intense and pretty round Pinot Gris with ne tannins. It is a very elegant wine but I couldn't drink two glasses of it. Although it contains 15% or more of Chardonnay (which does not build that high Oechsle levels), this is a wine I would not touch before 2021 again. Anticipated maturity: 2021 - 2027.

#### **MEYER-FONNÉ 2014 PINOT GRIS HINTERBURG DE KATZENTHAL ALSACE (NA) WHITE 92+**

From a very steep, partly terraced, east-facing granite slope that gives a lot of sugar and acidity, the 2014 Pinot Gris Hinterburg de Katzenthal has a clear, fresh and concentrated bouquet with some yeasty and mineral avors. Round and piquant on the palate, with ne tannins and a lush fruit, this is a very elegant and nely structured Pinot with a long and tension-lled nish. This 2014 is so nessed and delicate, and shows a very good and stimulating grip so that you can enjoy it even sweet as as it is today (35 grams of residual sugar). But you can also enjoy it in 20 years when the sugar will be less prominent. Anticipated maturity: 2025 - 2040.

#### **MEYER-FONNÉ 2014 PINOT GRIS KAEFFERKOPF ALSACE GRAND CRU (\$40) WHITE 91**

From deep marl soils, the 2014 Pinot Gris Kaefferkopf displays a bit reductive but pretty clear, mineral and Champagnelike bouquet with ripe apple and mineral avors. "There was almost no suzuki problem in the Kaeerkopf," says Félix Meyer. The wine is rich and creamy on the palate, pretty vital but bone dry, fresh and elegant, and even with nesse. The nish is lovely fresh and displays lovely lemon avors. This is one of the purest, freshest and most expressive Alsatian Pinot Gris I have tasted from this vintage. Pure and stimulating. Anticipated maturity: 2018 - 2029.

#### **MEYER-FONNÉ 2014 RIESLING KAEFFERKOPF ALSACE GRAND CRU (\$52) WHITE 93**

From yellow and blue marl and red sandstone, the 2014 Riesling Kaefferkopf opens with a very clear, bright and lemonfresh, herbal-avored bouquet with white fruit, milled int stones and curry plant aromas. Medium-bodied on the palate, this is a light-hearted, very elegant and nessed Riesling. It has a delicate fruit and and long, intense and well-structured nish. There are even ne tannins on the palate, which gives this ripe, well concentrated and juicy grand cru a serious grip and aging potential. Anticipated maturity: 2019 - 2030.

#### **MEYER-FONNÉ 2014 RIESLING PFOELLER ALSACE (NA) WHITE 92+**

From shell limestone soils of a potential premier cru, the 2014 Riesling Pfoeller displays a clear, elegant and mineral bouquet of white fruits intertwined with crushed grey limestone rocks and lemon avors. The wine is full-bodied, vital and elegant, with a round and seductive fruit as well as a remarkable nesse, a nice grip and lingering salinity. This is a lovely, pure and vital, nely racy and silky textured Riesling. It has a concentrated fruit and a persistent, well-structured nish. This wine needs a lot of aeration or another couple of years in the bottle to unfold its great talents. Anticipated maturity: 2020 - 2029.

#### **MEYER-FONNÉ 2014 RIESLING SCHOENENBOURG ALSACE GRAND CRU (\$54) WHITE 94**

Meyer's 2014 Riesling Schoenenbourg is from a very small (15 are) plot in the center of the grand cru, adjacent to Hugel's Schoelhammer. Harvested a week later than the wines around Colmar, due to the cooler micro-climate and Keuper soils (green colored marl), the wine opens with a clear and bright pineapple and citrus aroma, intertwined with subtly inty avors. On the palate this is a full-bodied, rich and very elegant, vital and vibrant Riesling. It has a silky texture, ne tannins and a calm, long and very aromatic, as well as mineral nish. This is an expressive and powerful Riesling of great elegance and nesse. Remarkable! Anticipated maturity: 2017 - 2032.

#### **MEYER-FONNÉ 2014 RIESLING VIGNOLE DE KATZENTHAL ALSACE (\$29) WHITE 88**

From young vines in the Wineck-Schlossberg and up to 60-year-old vines on granite soils, the 2014 Riesling Vignole de Katzenthal has been aged until September and oers a inty bouquet of white and spicy Riesling aromas. Juicy, inty and piquant on the palate, this is a dry but round and aromatic Riesling classic, with a nice grip and vitality in the nish. "We picked the Riesling pretty early (mid of September) and completely healthy, with ripe but not overripe or botrytized grapes," says Félix Meyer. This is excellent village Riesling. Anticipated maturity: 2017 - 2024.

#### **MEYER-FONNÉ 2014 RIESLING WINECK-SCHLOSSBERG ALSACE GRAND CRU (\$46) WHITE 92**

The 2014 Riesling Wineck-Schlossberg comes from dierent granite plots, respectively two main parts—one early and one late ripening, due to the exposition of the cru—planted with 50- to 60-year-old vines. The wine displays a deep, intense and spicy/mineral bouquet with herbal avors intermixed with ripe, concentrated citrus and seed fruit aromas, as well as sweet herbal (curry) avors. Round and elegant on the palate this is a full-bodied, fruit-intense and eshy, almost creamy yet very mineral, vital and tension-lled Riesling. It has lots of vibrations, grip and a stimulating salinity in the dry and fresh nish. The 2014 has a remarkable complexity and ne tannin structure, and a very good aging potential. Still very young ,this cru should develop well over the next 10-15 years. Anticipated maturity: 2020 - 2034.

#### **MEYER-FONNÉ 2013 GEWURZTRAMINER FURSTENTUM VIEILLES VIGNES ALSACE GRAND CRU (NA) WHITE 93+**

The 2013 Gewurztraminer Furstentum Vieilles Vignes displays a very clear and intense, precise, mineral and citrusavored bouquet with spicy aromas. The wine is full-bodied, fresh and powerful, with an elegant yet very tightly woven, very mineral and persistent structure. This is a concentrated, fresh but pretty nessed Gewurz with ne tannins and a remarkably vitality. The nish is dense and complex , and indicates a still very young wine with great aging capacity. This is probably one of the nest Gewurztraminers from the Furstentum Félix Meyer has produced so far. Anticipated maturity: 2022 - 2030.

#### **MEYER-FONNÉ 2015 PINOT NOIR ALTENBOURG ALSACE (NA) RED 90+**

The 2015 Pinot Noir Altenbourg is the rst release of a rented plot with 20-year-old vines that is located on oolitic limestone soils and is west-facing (there will be a total 0.7 hectare in the future

planted in 2012, 2014 and 2017, with the nest Pinot clones). Fermented with 30% of the stems, this Pinot opens with a pure, deep, fresh and aromatic, pretty spicy bouquet of red cabbage, cloves and toast. Silky textured, ne and elegant, this is a full-bodied, stunningly rich and elegant Pinot with a seductively juicy and savory fruit, as well as remarkable vitality. Still a bit reductive and rm, but with ne tannins, this wine has an excellent ageing potential. It also indicates an excellent terroir for Pinot Noir. Anticipated maturity: 2019 - 2027.

#### **MEYER-FONNÉ 2015 PINOT NOIR GALLUS ALSACE (NA) RED 89**

From Burgundy clones cultivated for 25 years on marl and sandstone soils at Ammerschwihr, the 2015 Pinot Noir Gallus opens with an intense and slightly leathery and toasty bouquet of ripe cherries and red berries. Aged for 13 months in used barrels (3+ years old) and bottled unaltered in the end of November 2016 (exactly two weeks before I tasted it), this is a full-bodied, round, intense, and rmly structured yet silky textured Pinot. It has generous fruit and really ne tannins, as well as good acidity thanks to an early harvest around mid of September. Anticipated maturity: 2019 - 2025.

#### **MEYER-FONNÉ 2015 PINOT NOIR RÉSERVE ALSACE (\$24) RED 87**

From dierent parcels and soils, completely destemmed and aged in old barriques for 11 months, the 2015 Pinot Noir Réserve starts a bit reductive on the nose, but indicates lovely ripe and ne red fruit aromas intermixed with spicy and earthy (beetroot) avors. Full-bodied, round and elegant, this is a very fruit-intense and nely structured Pinot with silky tannins and a refreshingly aromatic, herbal nish. A very delicate and fruit-friendly Pinot Noir with nesse and a certain lightness. Bottled in September 2016. Anticipated maturity: 2018 - 2026.

#### **MEYER-FONNÉ 2015 GEWURZTRAMINER FURSTENTUM VENDANGE TARDIVE ALSACE GRAND CRU (NA) WHITE 93**

Felix Meyer's 2015 Gewurztraminer Furstentum Vendange Tardive displays a deep and intense but also pure and mineral bouquet with citrus avors. Full-bodied, rich, sweet and piquant, this is an elegant, rened, very delicate and seductive Gewurz full of tension, lightness and nesse that will benet from further bottle ageing. Anticipated maturity: 2025 - 2037.

#### **MEYER-FONNÉ 2015 GEWURZTRAMINER KAEFFERKOPF ALSACE GRAND CRU (\$42) WHITE 93+**

From marl and red sandstone soils, and straight adjacent to the Pinot Gris parcel, the 2015 Gewurztraminer Kaeerkopf opens with a very clear, deep and mineral, pure and lemon-fresh nose. Full-bodied, rich and sweet this is a very elegant, mineral and rmly structured Gewurz that combines richness with vitality and tension. Keep this wine for 10

to 20 years or more and you will enjoy one of the nest Gewurz of the 2015 vintage. Flinty avors in the long and intense aftertaste. Great vitality and tension here. Anticipated maturity: 2025 - 2045.

#### **MEYER-FONNÉ 2015 PINOT GRIS HINTERBURG DE KATZENTHAL VENDANGE TARDIVE ALSACE (NA) WHITE 91+**

Meyer's 2015 Pinot Gris Hinterburg de Katzenthal Vendange Tardive is a full-bodied, piquant, fresh and wellstructured VT with an intense and sweet ripe fruit, a piquant acidity and very good mineral grip and vibrancy. Good nish with grip, nesse and intensity. Anticipated maturity: 2022 - 2030.

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