

# Domaine Marc Tempé

## Haut-Rhin



---

*“For me,” says Marc Tempe, “2008 is a great vintage, with fine structure and vivacity,” though he was not ready to show me several of his potentially best wines of this vintage that were still in cask when I visited last November [2010]. Seldom do Tempe wines – which routinely receive extended lees contact, late bottling, and little if any sulfur in their élevage – want for richness or textural allure, and even with their vivacity, those 2008s I tasted were no exceptions to that rule. (For perspective on Tempe’s unorthodox practices, I refer readers to my reports in issue 175 and 188.)”*

David Schildknecht, The Wine Advocate #194

*“The Tempe **2008 Pinot Blanc Zellenberg** (around one-third Auxerrois) is prominently scented and juicily flavored with musk melon and yellow plum, tinged with green herbs, and toasted nuts. An invigoratingly tart edge of fresh fruit skin offers welcome counterpoint to creaminess of texture and an almost opulent sense of ripeness one doesn’t expect from this vintage. This finishes with admirable persistence and ought to be delightful over the next several years.”*

88 points

*“Raised primarily in 350-liter barrels of varying ages, Tempe’s **2008 Pinot Gris Zellenberg** smells and tastes strongly of candied lemon, orange, and blood orange rinds. It offers fascinating and delightful counterpoint of texture creaminess against citric pungency and an almost radish like bite and muskiness that also characterized certain other wines in the present collection. Hints of caramel and lanolin from the new portion of barrels are – like the wine’s modest residual sugar – well-woven into the fabric of a wine that ought to prove fascinating to follow for at least the next decade.”* 90 points

*“Incorporating the fruit of Burgreben, Tempe’s **2008 Riesling Zellenberg** exhibits a huckleberry-like sense of pungent, piquant, dark berries. Scents of musk and an underlying suggestion of crushed stone add intrigue to a palpably extract- as well as glycerin-rich, yet buoyant – not to mention refreshing – palate. This should be fascinating to follow over the coming 6-8 years, if not longer.”* 89 points

*“Tempe’s barrique-raised field blend of Gewurztraminer and Pinot Gris **2008 Rodelsberg** is more focused and bright than his pure Gewurztraminer of this vintage, reflecting the season’s outstanding success with Pinot Gris, enabling the latter to convey Riesling-like refreshment and levity, in this case to an otherwise creamy palate. The concentration born of ridiculously tiny yields this year (at most 20 hectoliters per hectare) from these nearly septuagenarian vines proves perfectly compatible with an uplifting impression. Litchi, brown-spiced winter pear, cooked ginger, tamarind, and an aura of musk from nose to finish inform an alluring, complex, and persistent display. Here is another instance where the residual sweetness is so well-integrated one debates whether to call the result “dry.” In any case, it is distinctively delicious, and will I suspect be worth following for at least a dozen years.”* 92 points