

ALSACE GEWURZTRAMINER

A LOW-ACID LOVE AFFAIR

After an uncommonly high-scoring tasting, Andrew Jefford and co-tasters Charles Metcalfe and Jancis Robinson MW are convinced that Alsace's much-maligned variety deserves much greater respect, its depth, breadth, and terroir expressiveness a match for any white wine style in the world

The surprise lies in the fact that our subject was the often-derided Gewurztraminer. Perhaps the time has come to say, clearly and unambiguously, that Alsace Gewurztraminer is one of the world's fine white wines, as distinguished and beautiful in its own way as are white Burgundy and Sauternes. Stylistically, indeed, it might almost be said to lie midway between the two. Alsace Gewurztraminer, moreover, expresses its sites and summarizes its region as memorably as does Riesling, though in highly contrastive style.

Dopff Au Moulin Gewurztraminer
Domaine Familial 2013
(13.5% ABV; 14g/l RS)

| 86

AJ | Full gold. Sweet and grassy, almost like the Mosel amplified. Exuberant but perhaps lacks aromatic finesse and typicity. Juicy and soft, full of lush orchard fruit and grassy freshness. Not much spice or backbone, and no sign of litchi or rose, but pleasant drinking. | 84

CM | A good whiff of rose petal to the bouquet of this, with a hint of barley-sugar sweetness. There's lovely balance to the palate, with good weight of flavor, lively acidity, aromatically floral notes, and sweetness well balanced. The length is a little fragile and tends more to barley sugar than rose petals. | 87

JR | Deep straw. Richly burned toast aroma. This seems relatively evolved and to have rather low acidity, though it certainly isn't too sweet. Lacks much definition. Drink 2014-18. | 86



92/100

Dopff Au Moulin may be best known for Crémant, but its Grand Cru range is outstanding, too, especially the Sporen Gewurztraminer

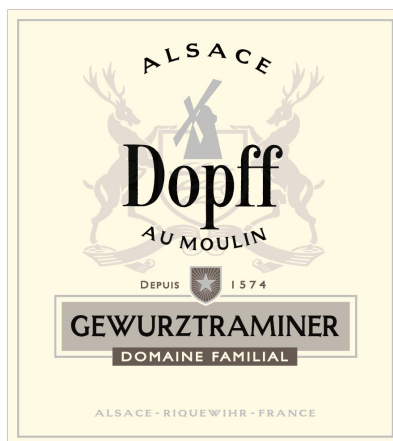
Dopff Au Moulin Gewurztraminer Sporen de Riquewihr Grand Cru 2015
(12.5% ABV; 55g/l RS)

| 92

AJ | Still a relatively pale gold. This is a very enticing, very becoming glassful of scent: so delicately spiced, so vivid and vibrant, so pure. Sweet fruits (apricot and peach), soft spices, fresh cream, and the hint of the white truffle to come... Fine work here. On the palate, it is certainly generously sweet yet also richly aromatic, with plenty of depth and aromatic power: fine Gewurz. It doesn't have the absolute saturation (perfume, variety, terroir) of the very best, but it's a benchmark late-harvest style of wine of resonant classicism that leaves the mouth clean, fresh, and poised. | 91

CM | Mid-gold color. Lean, lemony, toasty aromas. The palate is restrained and taut, with high acidity, toasty, candied lemon peel flavors, and sweetness well balanced by the acidity. It's young and vigorous, and I'm sure it has more to come. Give this another five years, then look again. | 94

JR | Pale yellow-straw. Interesting and subtle combination of richness and raciness. Lip-smacking, with the sugar very well covered. Long and very lively, despite the sugar. Drink 2016-20. | 92



86/100