

DOMAINE MURÉ

AOC Alsace
White



TERROIR

The Clos Saint Landelin, monopolized by the Muré family, dominates the southern end of the Grand Cru Vorbourg in Rouffach. This steep hillside of 12 hectares, facing due south, benefits from generous sunshine and constant ventilation, ensuring a slow and steady ripening of the grapes. Cultivated in terraces on a stony marl-limestone soil, with a subsoil mixing limestone from the Bajocian period and conglomerates from the Oligocene epoch, this terroir of great complexity gives the Riesling a refined tension, a mineral depth, and a unique elegance.

WINEMAKING

Exclusively vinified with indigenous yeasts, this Riesling undergoes natural fermentation, fully revealing the identity of the Clos. Aging on fine lees, without stirring, extends the fermentation and brings texture, volume, and aromatic complexity.

TASTING

A chiseled Riesling, where depth and precision combine naturally. The nose reveals delicate notes of fresh apricot, candied lemon, and white flowers. On the palate, mineral tension asserts itself from the outset, supported by a clear and perfectly integrated acidity. The material, straight and slender, stretches into a long, vibrant, almost saline finish, leaving a sensation of balance and contained energy. Already very expressive, this Riesling Clos Saint Landelin will evolve elegantly over 12 to 15 years. Time will reveal more complex aromas, a fuller texture, without ever altering its freshness or mineral structure. A wine of patience and precision, designed for beautiful evolution.

FOOD PAIRINGS

This precise Riesling calls for subtle pairings. It shines remarkably with seared scallops, salt-crusted sea bass, or citrus ceviche. It also pairs beautifully with a stir-fry of chicken and crisp vegetables or an elegant vegetable dish, such as a lemon zucchini tian. A gastronomic wine, equally at ease with seafood as with Asian-inspired dishes.