

# Jancis Robinson

## Bott-Geyl, Schlossberg Riesling 2014 Alsace Grand Cru SCORE: 17,5

Granite soils. Biodynamic. RS 9g/l.

Even more honeyed on the nose than their Kronenbourg 2014. And without the marked cedary green notes thought that character shows more on the palate. Complex mix of spice, citrus and a rocky/ savoury quality as well as a streak of citrus freshness. Complex but still with a long way to go. 13,5% Drink 2019- 2030



## Bott-Geyl, Sonnenglanz Pinot Gris 2011 Alsace Grand Cru SCORE: 17,5

Marl-Limestone. Biodynamic. RS 37g/l

Pale gold. Ripe spicy pears. Depp, rich, golden and tastes dryer than its RS number suggests. Generous and yet fresh. Complete and satisfying. Beautifully balanced and long. (JH) 13,7% Drink 2016 -2024



## Bott-Geyl, Sonnenglanz Gewurztraminer 2011 Alsace Grand Cru SCORE: 17,5

Marl-limestone. Biodynamic. RS 65g/l.

Rich, ripe and replate with spicy orange notes (botrytis?). Just slightly floral. Sweet, honeyed flavor with a touch of barley sugar but balanced by cool citrus (orange) purity. Sweet, long and luscious but still surprisingly fresh. (JH) 13,5% Drink 2016-2023



## Bott-Geyl, Kronenbourg Riesling 2014 Alsace SCORE: 17

Marl-quartz-sandstone. Biodynamic. RS 2.5g/l.

Honeyed and spicy aroma. With cedary notes of bottle age. Green fruit on the palate and a pure upright acid structure clothed in citrus. Bone dry and the ageing has given complexity but without loss of the excellent freshness. Long and mouth-watering. 13% Drink 2019-2026



## Bott-Geyl, Galets Oligocène Pinot noir 2015 Alsace SCORE: 15

Marl-silt-limestone. Biodynamic.

Still some evidence of oak on the nose but red fruits under that. Smells pretty youthful still. But it's a bit tough on the palate the tannins and acid working against each other to give a slightly bitter finish. Not sure it will improve with age, either. (JH) 13% Drink 2018 - 2021

