



The tasting at Bott-Geyl kicked off with the latest edition of Jean-Christophe Bott's 80-month-aged Absolu Crémant, shining with freshness. It contains the last bottles of the 2012 Crémants, a vintage that got stuck in bottle. Bott wisely decided to hold back on those bottles to add to long-aged Crémants for follow-on years. In the meantime, a perpetual reserve has been started with the goal of producing even more complex Crémants. During my visit, I tasted the current releases from the 2019 vintage and two sweet wines from 2018. Bott notes that 2019 "was a slightly cooler vintage sandwiched between the hot years of 2018 and 2020." He notes "good maturity" and lower yields which "lent structure, with elegance and even delicacy." He says, "Two thousand nineteen started with a cooler spring. May was rather fresh and a little wet, delaying growth. It was hot and dry in early June, but rain in early July prevented any suffering. The harvest for the sparkling base wine started in early September, the main harvest in mid-September, finishing mid-October." He thinks the Pinot varieties and Riesling fared better than Gewurztraminer, which made him decide to declassify his entire Gewurztraminer production from the Sonnenglanz and Furstentum Grand Crus, making the "regular" Gewurztraminer Les Éléments a little treasure.

2021 Riesling Les Éléments

89

Producer: **Domaine Bott-Geyl**

Color: **White**

Drinking Window: **2024 - 2034**

Anne Krebiehl MW, January 2024

The 2021 Riesling Les Éléments was picked on lighter soils of sandstone and limestone on clay across Riquewihr, Zellenberg and Ribeauvillé. A sense of freshly cut apple appears shyly on the nose, blending notions of Golden Delicious and Granny Smith. The palate is light and has that same apple flesh vibe but is guided by ripe lemon acidity, lovely flow and juiciness with an almost pithy zestiness on the finish. It's light, refreshing and far too easy to drink. (Bone-Dry)

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2021 Points Cardinaux Métiss

89

Producer: **Domaine Bott-Geyl**

Color: **White**

Drinking Window: **2024 - 2030**

Anne Krebiehl MW, January 2024

The 2021 Points Cardinaux Métiss is a blend of mostly Pinot Blanc and Auxerrois supplemented with Pinot Gris and Pinot Noir. It is made from younger vines, including the younger Pinot Gris from Sonnenglanz. The wine was made in stainless steel and then aged in *foudre*. The nose is gentle with the flesh of ripe, white pear and just a slight nuttiness. The palate is slender, with racy freshness. It's a real sprite of a wine, light-footed, vivid and so refreshing. Very clean-cut and light. (Bone-Dry)

2021 Muscat Les Éléments

89

Producer: **Domaine Bott-Geyl**

Color: **White**

Drinking Window: **2024 - 2028**

Anne Krebiehl MW, January 2024

The 2021 Muscat Les Éléments is a blend of half Muscat d'Alsace and half Muscat Ottonel, planted on marly clay in Riquewihr. The nose is a wonderful blend of honeysuckle, nettle, and elderflower. It is floral and aromatic but not heady. The palate is a picture of lightness, a veil of florality anchored in orange blossom and fresh lemon. This is a total summer wine: light, bright and breezy, scented. (Bone-Dry)

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2021 Alsace Métiss

88

Producer: **Domaine Bott-Geyl**

Color: **White**

Drinking Window: **2023 - 2027**

Anne Krebiehl MW, January 2023

The 2021 Alsace Métiss is a blend of Muscat, Riesling, Sylvaner, Chasselas and Pinot Blanc, a contemporary take on the *Edelzwicker* blends of old. It is the only wine in the range that is certified Ecocert rather than Biodyvin, since a small amount of Muscat is bought from a grower for this blend. The nose is scented and fresh, full of spring blossom and lemon. The rounded palate follows suit, presenting fragrant peachiness and lovely, lemony richness - despite the slender body. A light, fragrant, and bone-dry aperitif, ideal for a summer table. (Bone-dry)

2020 Points Cardinaux Métiss

89

Producer: **Domaine Bott-Geyl**

Color: **White**

Drinking Window: **2023 - 2027**

Anne Krebiehl MW, January 2023

The 2020 Points Cardinaux Métiss is from various plots around Beblenheim. It is a co-fermented blend of Pinot Blanc, Auxerrois, Pinot Gris and white-pressed Pinot Noir. It has a subtle, citrusy nose and a lovely, smooth texture with a surprising amount of freshness for 2020. This strikes a most harmonious balance and comes with a bone-dry fresh finish. A wine to get people hooked on Alsace. (Bone-dry)

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2020 Riesling Les Eléments

89

Producer: **Domaine Bott-Geyl**

Color: **White**

Drinking Window: **2023 - 2035**

Anne Krebiehl MW, January 2023

The 2020 Riesling Les Eléments is mostly from the sandstone soils of Riquewihr as well as the younger vines of the grand crus - on limestone, sandstone and marl. The nose speaks of the ripeness of 2020 with overtones of dried lemon peel and lifted chamomile. The palate adds rounded, almost candied orange peel to this, but stays completely dry, and comes with lovely chalky texture that is reminiscent of wet limestone. The finish is full of ripe lemon and golden pear. (Dry)

2019 The Riesling Botrytis l'Exception Mandelberg

Grand Cru

Producer: **Domaine Bott-Geyl**

Color: **White**

96

Drinking Window: **2026 - 2050** ^

Anne Krebiehl MW, January 2024

The 2019 Riesling Botrytis l'Exception Mandelberg Grand Cru comes from dolomitic limestone, steep, south-facing but not at altitude. "This is always the first wine picked, with the highest maturity and acidity," Bott says. About 15% of the berries had become affected with early-stage botrytis. The nose is bright and fresh. It is not really botrytised but alive with fresh apple and ripe citrus. The palate is cooling and calming in the expansive freshness that lays itself like a thick, cool blanket across the palate. A certain emollience is felt on the mid-palate, channeling ripe apricot and lovely citrus peel. It's treading a line of heightened, absolutely zesty freshness and mellow ripeness. The thrilling acidity swallows up the 28 g/L of residual sweetness, leaving this balanced and very long. (Off-Dry)

2019 Riesling Schoenenbourg Grand Cru

Producer: **Domaine Bott-Geyl**

Color: **White**

96

Drinking Window: **2026 - 2050** ^

Anne Krebiehl MW, January 2024

The 2019 Riesling Schoenenbourg Grand Cru is from a fully south-facing, mid-slope parcel in the center of Schoenenbourg. The vines are 30 to 60 years old. The soil is marl with high gypsum content, partially laced with Triassic sandstone and limestone. Apricot skin and crushed yarrow give a savory first notion on the nose. On the palate, juicy plum takes over, but that textural sense of apricot skin remains, along with a herbal smoothness that is almost creamy and deeply salty amidst its fruitiness. Surprisingly, this wine manages to hide 12 g/L of residual sweetness in its beautiful depth of fruit, in its smooth, gentle, buffered flow, backed by textural finesse. Totally resonant, with sumptuous flavors but a svelte form. Wow. (Dry)

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2019 Pinot Gris Les Éléments

Producer: **Domaine Bott-Geyl**

Color: **White**

89

Drinking Window: **2024 - 2028** ^

Anne Krebiehl MW, January 2024

The 2019 Pinot Gris Les Éléments is partly picked on the Sonnenglanz Grand Cru, surrounding the village of Béblenheim. It was made in two-thirds in foudre and one-third in stainless steel. The nose is still slightly reduced, but chalk notes come forth with air. The body surprises with its sprightly freshness and absolute dryness, which is not necessarily typical for Pinot Gris. The palate has a smoothness, flow and lovely density, emphasizing the dry, chalky nature even more. The finish is defined by pear fruit. (Bone-Dry)

2019 Pinot Gris Sonnenglanz Grand Cru

95

Producer: **Domaine Bott-Geyl**

Drinking Window: **2024 - 2050** ^

Color: **White**

Anne Krebiehl MW, January 2024

The 2019 Pinot Gris Sonnenglanz Grand Cru comes with subtle pear on the nose, ripe and juicy, with just a touch of dried lime peel. Bott says this is inspired by the famous dictum, "Wine is captured sunlight." The palate comes with smooth, pear-fruited flow and gentlest sweetness, countered by a fresh brightness, but with an ever-deepening sense of gently sweet pear flesh, profoundly fruited and profound, at the same time also expansive and cloud-like with an unusual lightness for Pinot Gris, exemplary and unusual. The 28 g/L of residual sweetness is carried with absolute grace. (Off-Dry)

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2019 Riesling Schlossberg Grand Cru

95

Producer: **Domaine Bott-Geyl**

Drinking Window: **2024 - 2050** ^

Color: **White**

Anne Krebiehl MW, January 2024

The 2019 Riesling Schlossberg Grand Cru is picked in a parcel of pure granite called Im Tal, sheltered and slightly shaded in the morning, so the fruit does not show dry stress and takes a while to mature. A lifted sense of dried lime and lemon peel with an edge of herbal tincture is beginning to evolve. The palate is completely strait-laced and direct but with a gentle, smooth flow, like cold water gushing at high altitudes. The slender body is mellowed by that herbal tincture vibe, almost lending an edge of balm to this direct, stony, slender wine. Its 6g/L of residual sweetness disappears. Tenderly lasting. (Dry)

2019 Pinot Gris Furstentum Grand Cru

94

Producer: **Domaine Bott-Geyl**

Drinking Window: **2024 - 2050** ^

Color: **White**

Anne Krebiehl MW, January 2024

The 2019 Pinot Gris Furstentum Grand Cru opens with a subtle and smooth note of ripe yellow pear and russet pear peel. The palate immediately cools, sinking deep into the soil, reaching cooling depths and full, rounded, juicy fruit. Gentle fruit sweetness counters a touch of pear pip bitterness, which comes together in a most balanced picture. Lovely chalky depth characterizes the balanced finish. 28 g/L of residual sweetness. (Off-Dry)

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2019 Riesling Sporen Grand Cru

94

Producer: **Domaine Bott-Geyl**

Drinking Window: **2026 - 2050** ^

Color: **White**

Anne Krebiehl MW, January 2024

The 2019 Riesling Sporen Grand Cru comes from vines around 100 years old on the Triassic sandstones and marls of the Sporen Grand Cru. Dried lemon and lime peel are subtle on the nose. The palate comes in with a gentle herbal savor, imbuing those citrus notions with edges of chamomile tea and a lovely, smooth, balm-like, expanding flow that almost has a cooling touch of mint. There always is this cooling edge, even if orange and orange peel pop up on the expansive palate. "This is no longer a Riesling. It is a Sporen," says Bott. (Dry)

2019 Riesling Furstentum Grand Cru

94

Producer: **Domaine Bott-Geyl**

Color: **White**

Drinking Window: **2024 - 2050** ^

Anne Krebiehl MW, January 2024

The 2019 Riesling Furstentum Grand Cru is sandy soil with marl on limestone. A note of herbal tisane, almost of verbena, accompanies the apple scent on the nose. The palate is beautifully sumptuous and linear at the same time. Coolness pervades, but generosity makes it mellow and almost playful. This sense of juiciness and mellowness defines the midpalate, but the finish again shows linear acidity. The 2019 is a lovely interplay of characters. (Dry)

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2019 Riesling Grafenreben

93

Producer: **Domaine Bott-Geyl**

Color: **White**

Drinking Window: **2024 - 2045** ^

Anne Krebiehl MW, January 2024

The 2019 Riesling Grafenreben is picked in a parcel that is the continuation of the Schoenenbourg Grand Cru, also on calcareous marl. A slight lift of citrus and dried thyme announces Riesling. The palate comes with a lovely body, mellow and rounded but bone dry, transmitting the generosity of the soil and giving this a certain amplitude and flow, smooth and fresh. Yet it tapers with the exquisite and concentrated freshness of dried lime peel to a fine, clear-cut, linear finish. (Bone-Dry)

2019 Gewurztraminer Les Éléments

92

Producer: **Domaine Bott-Geyl**

Color: **Sweet White**

Drinking Window: **2026 - 2050** ^

Anne Krebiehl MW, January 2024

The 2019 Gewurztraminer Les Éléments unusually contains the Gewurztraminer of Furstentum and Sonnenglanz grands crus as Bott did not want to bottle these as grands crus. He felt they were lacking something. Lychee, lemon peel and an overtone of rose and orange peel release quite the aromatic hit expected of Gewurztraminer. More air adds gentler notions of honeysuckle. Roundness and a lovely bitter element, like almond and pear skin, counter the smooth, generous palate that easily wears its 48 g/L of residual sweetness and counters with freshness. This is intense and lasting but balanced. (Medium)

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2019 Riesling Kronenbourg

92

Producer: **Domaine Bott-Geyl**

Color: **White**

Drinking Window: **2024 - 2045** ^

Anne Krebiehl MW, January 2024

The 2019 Riesling Kronenbourg is grown on colored marble; it is the continuation of the Schoenenbourg with a more easterly aspect. Some vines are more than 50 years old. Bott likes to harvest very ripe grapes, almost overripe, for this. The nose opens with a slight reduction. The aromatics are a bit sullen, and little glimpses of juicy pear escape. The palate is fine and spreads out with luminous freshness that holds hints of Mirabelle jelly, chamomile tea and the spice of petrichor. While the flavors are expansive on the mid-palate, the tenor is bright, cool and profound, like liquid sinking into the thirsty, cool earth. (Bone-Dry)

2019 Pinot Noir Galets Oligocène

91

Producer: **Domaine Bott-Geyl**

Color: **Red**

Drinking Window: **2023 - 2035**

Anne Krebiehl MW, January 2023

The 2019 Pinot Noir Galets Oligocène grows in limestone soils on top of Sonnenglanz Grand Cru, just on the border of the appellation. The vines are 30 years old, a mix of six different clones for diversity. This has about 30% whole bunches and after 18 days of *cuvaison* with one pumpover per day, spent ten months in third-use oak. The nose speaks of really ripe, juicy and spicy forest fruit. The palate is beautifully bright, translucent, savory and red-fruited. The tannins have a slight and friendly crunch, as if to assure you they are there, with a mouth-watering freshness and a very slight apple pip bitterness. This has structure and poise and a grippy, mouth-watering finish. (Bone-dry)

1 2 3 4 5

2018 Pinot Gris Sonnenglanz Grand Cru Sélection de Grains Nobles

96

Producer: **Domaine Bott-Geyl**

Color: **Sweet White**

Drinking Window: **2034 - 2054**

Anne Krebiehl MW, January 2024

The 2018 Pinot Gris Sonnenglanz Grand Cru Sélection de Grains Nobles is made from around 60% botrytised fruit, with the rest shriveled. Caramelized apricot and peach are aromatic on the nose, with the merest edge of mint. The palate is concentrated and exquisitely sweet, pushing candied peach to the fore with viscous, emollient smoothness and absolute focus. This is luscious, direct and pure, taut, straight and intense. Full marks for purity. (Luscious)

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2018 Gewurztraminer Sonnenglanz Grand Cru Vendanges Tardives

94

Producer: **Domaine Bott-Geyl**

Color: **Sweet White**

Drinking Window: **2024 - 2050**

Anne Krebiehl MW, January 2024

The 2018 Gewurztraminer Sonnenglanz Grand Cru Vendanges Tardives has a touch of blossom honey and peach jelly on the nose. More air intensifies the nose. The palate touches this peachy roundness with honeysuckle perfume, floral, deeply fruited, rich and deeply, sweetly fruited like the flesh of peach compote. Delicate freshness counters the 105 g/L of residual sweetness. (Sweet)

At Bott-Geyl, an ambitious estate still slightly under the radar, Rieslings are dry, while Pinot Gris and Gewurztraminer are often vinified with residual sweetness. Grand cru wines are released at two to three years of bottle age and are the estate stars. The Métiss entry-level wines are exquisite values.

Edouard Bott and his wife, Annette Schmitt, founded Domaine Bott-Geyl in the 1960s when they took over Domaine Geyl, which had belonged to a maiden aunt and was a mixed farm. At the same time, they decided to focus solely on wine, starting with 4 hectares/10 acres of vineyard. Today, there are 15 hectares/37 acres with holdings in the Sonnenglanz, Schoenenbourg, Sporen, Mandelberg, Furstentum and Schlossberg Grand Crus, plus the Grafenreben lieu-dit in Zellenberg. The domaine is now run by couple Valérie Bott-Cartier and Jean-Christophe Bott, who makes the wines. Grand cru wines are released at two to three years of bottle age and are the estate stars. The Métiss entry-level wines are exquisite values.

Jean-Christophe Bott studied viticulture in Rouffach, then oenology in Beaujolais and business in Paris. He started work at his home domaine in 1991 but spent time in Australia and South Africa before taking over in 1993. Valérie Bott-Cartier also trained in viticulture and oenology.

Bott-Geyl received organic certification in 2000 and biodynamic certification in 2002. In 2012, the couple built a new cellar, enabling the processing of the grapes and wines by gravity flow.

At Bott-Geyl, an ambitious estate still slightly under the radar, Rieslings are dry, while Pinot Gris and Gewurztraminer are often vinified with residual sweetness.

2020 Points Cardinaux Metiss

89

Drinking Window
2023 - 2027

From: Alsace 2020s and 2021s: Just like Janus (Apr 2023)

The 2020 Points Cardinaux Métiss is from various plots around Beblenheim. It is a co-fermented blend of Pinot Blanc, Auxerrois, Pinot Gris and white-pressed Pinot Noir. It has a subtle, citrusy nose and a lovely, smooth texture with a surprising amount of freshness for 2020. This strikes a most harmonious balance and comes with a bone-dry fresh finish. A wine to get people hooked on Alsace. (Bone-dry)

- By Anne Krebiehl MW on January 2023

2020 Riesling Les Elements

89

Drinking Window
2023 - 2035

From: Alsace 2020s and 2021s: Just like Janus (Apr 2023)

The 2020 Riesling Les Eléments is mostly from the sandstone soils of Riquewihr as well as the younger vines of the grand crus - on limestone, sandstone and marl. The nose speaks of the ripeness of 2020 with overtones of dried lemon peel and lifted chamomile. The palate adds rounded, almost candied orange peel to this, but stays completely dry, and comes with lovely chalky texture that is reminiscent of wet limestone. The finish is full of ripe lemon and golden pear. (Dry)

93

Drinking Window
2025 - 2045

From: Alsace 2020s and 2021s: Just like Janus (Apr 2023)

The 2018 Riesling Kronenbourg is from a lieu-dit on the eastern part of the Schoenenbourg Grand Cru, on marl with white quartzite pebbles. The vines are at least 50 years old. It opens with a subtle scent of dried wild thyme and yarrow, edged with dried orange peel. The palate is rounded, expansive and has a russet pear peel bitterness. There is an immense juiciness at the core that delivers intense power and concentration. Despite the dried fruit notes, this is completely dry and utterly mouth-watering. (Bone-dry)

2018 Pinot Noir Galets Oligocène

90

Drinking Window
2023 - 2033

From: Alsace 2021s and 2020s - A Late Arrival in the Pinot Noir Pantheon (Apr 2023)

The 2018 Pinot Noir Galets Oligocène is from a 30-year-old parcel of vines above Sonnenglanz Grand Cru, with the round limestone galets. The nose is savory with pepper and dried rosehip-scented forest fruit that retains unusual freshness for 2018. The palate is smooth and supple, despite the ripeness of 2018 limestone coolness pervades this. This has a firm structure with dense tannins and finishes just a little shorter than the 2019. A bold but balanced Pinot Noir. (Bone-dry)

2018 Riesling Schoenenbourg Grand Cru

94

Drinking Window
2025 - 2045

From: Alsace 2020s and 2021s: Just like Janus (Apr 2023)

The 2018 Riesling Schoenenbourg Grand Cru is from various parcels within the grand cru, between 20, 30 and 60 years old. The nose is totally open and lifted with dried yarrow and dried lemon peel. More air brings hints of dried and fresh yellow pear. The palate is focused, intense, linear and edged with utterly mouth-watering freshness. There is a lovely chalky texture while notions of candied orange peel pop up, yet a completely dry focus drives this to a refreshing finish. Again a contrast between nose and palate delivers intense, chalky length. (Bone-dry)

2018 Riesling Furstentum Grand Cru

94

Drinking Window
2025 - 2050

From: Alsace 2020s and 2021s: Just like Janus (Apr 2023)

Yellow, sandy limestone defines this 2020 Riesling Furstentum Grand Cru. The vines are just 15 years old, the nose is open, expressive and evolving, full of spicy, dried pear and juicy peach, framed by dried lemon peel. The palate portrays the same richness of fruit, but pulls everything into a clear and mouth-watering focus with lemon freshness. There is an immensely chalky texture that speaks of deep, cool limestone, despite the heat of the vintage. The finish is rounded, smooth, almost viscous but dry and very long. (Dry)

2018 Riesling Mandelberg Grand Cru

94

Drinking Window
2025 - 2050

From: Alsace 2020s and 2021s: Just like Janus (Apr 2023)

The 2018 Riesling Mandelberg Grand Cru is grown on dolomitic limestone from the oligocene. One parcel of vines is 65 years old, the other 40. The nose is fully open, redolent with peach and chamomile, full of dried fruit notes. The palate, however, is totally linear and very concentrated with quite a lot of power but a completely serene and bright line of limestone freshness that is long, chalky and lemony on the finish. A most gorgeous contrast between nose and palate! (Bone-dry)

2018 Riesling Schlossberg Grand Cru

93

Drinking Window
2025 - 2045

From: Alsace 2020s and 2021s: Just like Janus (Apr 2023)

The 2018 Riesling comes from a terraced, steep parcel at the top of Schlossberg Grand Cru, at its center, just below the forest, lending coolness. The granitic soils are weathered and poor, yields are small. The nose announces the ripeness and dryness of 2018 with a lifted scent of orange peel, golden apple and candied orange. The palate, likewise, is ripe and rounded, brimming with juicy, ripe Mirabelle that is edged with dried lemon peel freshness. A phenolic edge lends some welcome bitterness and more texture. The finish is dry and lasting, delving deeper into that stone. (Bone-dry)

2018 Pinot Gris Sonnenglanz Grand Cru

93

Drinking Window
2025 - 2045

From: Alsace 2020s and 2021s: Just like Janus (Apr 2023)

The 2018 Pinot Gris Sonnenglanz Grand Cru is from a lower-lying parcel conducive to botrytis. In dry 2018, however, it was passerillage that caused the concentration for residual sweetness of 25g/L. A lovely floral fragrance hovers alongside the ripe pear notes. The palate comes in with immediate chalkiness and freshness, yet there is a rounded sweetness framed by cool and precise freshness. The fine acidity shapes this into a medium sweet finish with rich notes of dried pear with overtones of fig and gingerbread. (Medium)

2018 Gewurztraminer Furstentum Grand Cru

93

Drinking Window
2025 - 2045

From: Alsace 2020s and 2021s: Just like Janus (Apr 2023)

The 2018 Gewurztraminer Furstentum Grand Cru immediately shines with exquisite peach, both fresh and candied. Top notes of honeysuckle flash alongside candied orange peel on the aromatic nose. The palate is juicy, rounded, supple, compact, full of peachy, sweet juiciness with just a tiny drop of rosewater perfume. The residual sugar sits at 49g/L but is lined with delicate freshness and cool depth that balances this into a gently sweet finish that seems to echo with peach. No heaviness at all. (Sweet)

2018 Gewurztraminer Sonnenglanz Grand Cru

93

Drinking Window
2025 - 2045

From: Alsace 2020s and 2021s: Just like Janus (Apr 2023)

A touch of botrytis makes itself felt on the nose of this 2018 Gewurztraminer Sonnenglanz Grand Cru with a lovely honeyed edge. There is a hint of pineapple and more peach on the nose, with subtle tones of Damask rose. The palate is totally rounded, beautifully rich, framed by phenolic bitter orange peel, channeling much power and drive in its sweetness, countered by orange peel freshness. The 52 g/L of residual sweetness make this sweet and rounded. (Sweet)

2017 Gewurztraminer Vendanges Tardives Sonnenglanz Grand Cru

94

Drinking Window
2025 - 2060

From: Alsace 2020s and 2021s: Just like Janus (Apr 2023)

This golden liquid is absolutely honeyed with botrytis. The 2017 Gewurztraminer Vendanges Tardives Sonnenglanz Grand Cru brims with notes of candied peach and peach jelly. Mirabelle adds even more sun-ripened richness. The palate is viscous, super-smooth, almost emollient and balm-like with a creamy rounded core that radiates peachy sweetness, at around 95g/L. Vivid, powerful, intense and very long with fine sweetness. (Luscious)

2017 Pinot Gris Sélection de Grains Nobles Sonnenglanz Grand Cru

95

Drinking Window
2023 - 2070

From: Alsace 2020s and 2021s: Just like Janus (Apr 2023)

The nose of the 2017 Pinot Gris Sélection de Grains Nobles Sonnenglanz Grand Cru is still closed. With more air it reveals honeyed botrytis and richness of candied fruit and apricot compote. The palate then unfolds into an apricot nirvana, intense, rounded, honeyed, luscious - but always edged with precise lemon peel acidity and briskness. A wonderful tightrope walk between sharpness and still manageable sweetness of 180g/L. Acidity and purity make this stand apart. This is not a bomb but a picture of balance, very refined. (Luscious)