

## Rated top 10 BEST VALUE PRODUCERS in Alsace - Tom Stevensons "Global Report"



# Mader (organic)

[www.vins-mader.com](http://www.vins-mader.com) Alsace (Hunawihir)



The Mader domaine is a very small quantity, high quality wine producer based in the picture postcard village of Hunawihir in the middle of vineyards on the Route des Vins. The family own 9 hectares of vineyards, including prized holdings of vines in the famous 'Rosacker' Grand

Cru vineyard and also now in the Grand cru Schlossberg. All vineyard work is carried out by hand and since 2005 their son Jerome is now running the estate having studied and gained a Diploma in Oenology. Since returning to the family estate Jerome has also converted all their vineyards to bio-dynamic viticulture.

Rieslings here are some of the few in Alsace produced in a classic fine dry style built to age. In exceptional years a tiny volume of late harvest 'Vendanges Tardive' Riesling is made in a similar fine, elegant style that ages superbly. Jerome is fanatical about quality so yields are kept very low and selections for all wines are very strict ensuring the highest quality. The entire range of wines from the Mader family taste true to their grape varieties and vineyard origins and all represent fantastic value.

***"Although Mader's wines from Grand Cru Rosacker steal the show, his entire line-up is recommended" Jacqueline Friedrich - The wines of France***



### 2014 Pinot Blanc

(stelvin seal)

Fine racy and floral. Classic white flower and citric aromas lead to a crisp and refreshing palate. Perfect aperitif - and great with seafood.

### 2013 Pinot Gris

(stelvin seal)

Very fragrant peach, apple and tropical fruit characters on the nose and palate. Round and supple in texture, with wonderfully precise flavour. Great concentration and depth with a little residual sweetness in this ripe vintage. The rich texture and cleansing acid balance gives this wine great appeal.

### 2013 Pinot Gris Grand cru Schlossberg DRY

Schlossberg is a south east facing slope from a steep terraced granite block. It became the first Alsace *grand cru* in 1975. Maders vineyard is east-facing and the highest on the slope from vines over 20y.o. giving tiny yield. The wine is whole bunch pressed with indigenous fermentation. 1/3 is aged in barrel, the rest in tank for 9 months on lees.

### 2014 Gewurztraminer

(stelvin seal)

Take one whiff of this wine and it's impossible to mistake the grape variety. Shows classic rose petal aromas, with hints of wild flowers and exotic Lichee fruit. Lovely round texture, with layer after layer of flavour extending to a very long and generous finish. This is classic Alsace Gewurztraminer.

### 2014 Riesling

(stelvin seal)

This wine also contains almost 15% de-classified Grand cru fruit from vines around 30 years old in the great Rosacker vineyard. The wine is a blend of several sites of mostly limestone based soil. 2014 has produced a fine dry Riesling with texture and depth. Intense floral citrus aromas with mineral backing and wonderful acid backbone.

### 2013 Riesling Grand cru "Rosacker" - from 60+ year old vines located near the top of the vineyard

2013 was a very cool vintage for this outstanding Grand Cru vineyard which is home to the famous 'Clos St Hune' Riesling from Trimbach. Tiny yields in the 2013 vintage resulted in this wine of great intensity, finesse and shape with rich, intense citrus fruit with notes of minerality and outstanding length. The wine's great depth of fruit, structure and mineral acidity ensures that 10 years or more of careful cellaring would be well repaid. A great dry Riesling from a great producer and great vineyard !!

### 2007 Riesling vendanges tardives

Only a tiny amount produced of this remarkably fresh and very attractive medium sweet late harvest wine. Lovely fine fruit intensity, round and very long on the palate. It is not super-sweet like a Sauternes (and it doesn't try to be). This is a wine to savour at the beginning of the meal as an aperitif or with foie gras and richly flavoured entrees or cheese platters towards the end of a meal. Only made in 2 or 3 vintages each decade as dictated by nature. Can be enjoyed now and will also age superbly.