



White Wine
Pinot Gris
Biodynamic, Organic, Vegan-Friendly
Dry
Medium Bodied
750ml



Domaine Muré Pierres Sèches Pinot Gris 2018

Alsace, France

92 points - Wine Align

91 points - Wine Enthusiast

\$27.95 per bottle (\$335.40 per case)

12 bottles per case

QUANTITY

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Only 1 items in stock!

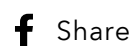
ADD TO CART

Rich & Floral

Mure is a family owned winery that dates back to the mid 1600's. Located near the magical terroir of Rouffach, the family is a reference for the quality of biodynamic wines. The Pinot Gris Pierres Sèches ('Dry Stones') takes its name from the dry stone wall terraces found in their Alsatian vineyards.

On the nose, this Pinot Gris has hints of fresh herbs, yellow pear and some mineral stony tones. On the palate it is well balance and perfectly dry.

A great accompaniment with fish or white meat dishes.



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About the Winery

Domaine Muré

The Muré family have been winegrowers in the region of Rouffach since 1650. In 1935, Alfred Muré, René's grandfather, bought Clos St Landelin, a 32 acre family-monopole vineyard. Nowadays it is Alfred's grandson René, together with his children Véronique and Thomas, the 11th and 12th generations of the family, who are responsible for running this exceptional, wholly-owned vineyard and its neighbouring terroirs, using biodynamic methods. To express the "terroir" in the wines and to preserve the heritage is the Muré family's credo. Their wines are known for power, elegance and age worthiness.



Press Reviews

Wine Align

92 points - Michael Godel

Pierres Sèches means "dry stones" alluding to the stone wall terraces surrounding the vines in the terroir of Rouffach. Organic, 35 year-old vines and from well-draining, limestone and marl soils, helped by those dry stone walls. Actually quite unctuous pinot gris in the classic Alsace style in which some residual sugar is urged on by acidity with purposed equanimity. Begins in flinty smoulder, works through some terpenes, stone fruit and emerges into a world of candied lemon and pith. You can feel the barrel in that mild bitterness and in the creamy texture. A fulfilling wine with classicism coded in its DNA. Will transform into creme brule floating in a mineral salts bath. Drink 2021-2028. Tasted July 2020.

92 points - Sara d'Amato

An expressive and generously perfumed pinot gris. Taught but also mouth-filling with impressive viscosity in part due to a well-balanced degree of residual sugar. The acidity makes the wine feels svelt when it actually has lovely curves. Dynamic on the palate. Oily, mineral, fresh and lush all at once - the juxtapositions are delicious. Organically produced. Tasted September 2020.

91 points - David Lawrason

The hot vintage has created a very ripe, deeply coloured style of pinot gris with almost raisined fruit, orange/apricot fruit, almond and linden florality and perfume. It is medium-full bodied, fairly firm and in the end dry. The length is very good with an orange pekoe tea finish. The length is excellent.

91 points - John Szabo

In the open and loose, oxidative Mure house style, this is a ripe and fleshy, slightly off-dry pinot gris with fine balance provided by both acids and a pleasant touch of varietal bitterness, not to mention a pinch of salt on the finish that encourages additional sips. Length and depth are excellent. Lots of character on offer, and a perfect foil for recently spicy south Asian cuisine with its own measure of fat and sweetness. Tasted September 2020.

Wine Enthusiast

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Must be 19 years of age or older to purchase