

阿爾薩斯 酒質培養大師 Domaine Marc Tempé

阿爾薩斯的東裴酒莊 (Domaine Marc Tempé) 位於澤倫伯格酒村 (Zellenberg) 的 Froehn 特級園上方，在此植滿葡萄樹的美麗山頭上帶有一些遺世獨立之感，但其實東裴酒莊在日本可是大大有名：本莊 50% 的產量出口日本。中國大陸廣州市的 Domaine de la Romanée-Conti 代理商也是本莊酒款的忠實代理者。

築夢踏實

本莊創立者莊主馬克·東裴 (Marc Tempé) 現年 65 歲，年輕時先是在大廠

釀過六年的酒，之後轉任法國法定產區管理局 (INAO) 的葡萄酒技術專員長達 11 年，之後才與曾是酒商妻子安瑪麗 (Anne-Marie) 於 1993 年以繼承自父母的 8.5 公頃園區，並成立自有酒莊釀酒。他們在 1993 年即轉為有機種植，1995 年正式成立同名酒莊釀出首年份，1996 年施行生物動力法，1997 年開始商業銷售。

本莊酒質精湛，當然必須歸功於生物動力法。不過他認為生物動力法應因地制宜，也不建議使用太多堆肥：他認為葡萄樹根應努力深入土壤以吸取屬於風土

的養分，而不是「堆肥大餐」。除冬季剪枝外，他並不修剪葡萄枝，還指出夏季的樹冠修剪反而會讓葡萄顆粒增大而稀釋了果實風味。

小桶培養的王者


除阿爾薩斯的傳統大木槽之外，本莊也運用或新或舊的布根地小型橡木桶進行培養。舊的小桶除向布根地知名酒莊購買外，也向 Chassin Père et fils 桶廠購買處理過的舊桶。他自 1998 年起開始為期至少兩年的培養方式，有些酒款的培養期

Master of Quality

Wines in Alsace

本莊位於澤倫伯格酒村 (Zellenberg) 內，該村就位於圖中的 Froehn 特級園上方。Domaine Marc Tempé is located in Zellenberg Village.

Text by 劉永智 Jason LIU · Photo from Jason LIU

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還拉長為 3-4 年，甚至有兩款長達 19 年。酒質精湛精銳，馬克可說是阿爾薩斯的葡萄酒培養大師。本莊幾乎全部的酒都以小桶培養，甚至連貴腐甜酒也是。

為何使用布根地小桶？首先是因為他家葡萄園面積雖只有 8.5 公頃，但卻分成 50 多小塊，加上品種與酒款眾多，使用大酒槽在操作上有其困難。第二是因當他擔任法定產區管理局技術專員期間，常常輔導布根地小酒農，所以對於布根地式的小桶培養有相當的心得。

本莊園區幾乎全屬於黏土質石灰岩，也以釀造高品質黑皮諾聞名，且產量相當低：每公頃 3,000-3,500 公升。本莊黑皮諾釀造特色：葡萄以 15 公斤裝小籃採收，百分之百全手工去梗，但無踩皮萃取、5-6 星期的發酵浸皮萃取。之後的榨汁會百分之百回自流汁裡。隨後於舊的小

桶或是大槽與全酒渣一同培養至少兩年。本莊黑皮諾酒質特色：酒體飽滿多料，總伴隨優雅酸度與頗為鮮明的礦物質風味，架構強，單寧多但細緻。即便在酒齡年輕時，便能飲出驚人酒質。

本莊白酒也同樣令人驚艷，初階 AmZelle 系列的白皮諾與麗絲玲都讓人常常想念地流出口水：絲滑飽滿深沉，兼有非常好的酸度與礦物質風味。有讓人誤以為正在品味布根地高級白酒的錯覺，且桶味控制得宜，在增加飽滿口感與複雜風味的同時，仍舊能嚐出品種與風土特色。澤倫伯格村的 Grafenreben 特定葡萄園 (Lieu-dit) 的麗絲玲酒質絕佳，以金黃色與蜜香誘惑人心。必嚐的白酒還包括 2018 Grand Cru Mambourg Gewürztraminer、2015 La Demoiselle Pinot Gris Selection de Grands Nobles 等

等。至於特殊場合才端出的絕世美釀：2000 Mon Précieux Gewürztraminer SGN (在新桶中培養 19 年的貴腐甜酒) 則是讓人品後覺得沒白來世上一遭。

酒款與評分

2018 Domaine Marc Tempé M Pinot Noir：本黑皮諾釀自 Mambourg 特級園。泥灰岩質石灰岩土壤，含有不少紅色黏土，也雜有魚卵石石灰岩塊。氣候較為炎熱，光照也相當強，海拔 205-340 公尺。手工採收去梗，以野生酵母發酵，發酵時浸皮萃取 5 星期，在布根地舊桶與全酒渣培養兩年後裝瓶。僅在裝瓶前微量添加二氧化硫。呈深紅酒色，聞有黑櫻桃果醬以及一絲香料氣息，接著出現玫瑰花瓣與很輕微的瀝青氣韻。口感非常飽滿扎實，深沈貴氣中藏有優雅酸



1. 本莊許多紅白酒都以舊的布根地小型橡木桶培養。Domaine Marc Tempé applies these smaller barrels to make many red and white wines.
2. 莊主 Marc Tempé 施行生物動力法，只在「果日」裝瓶。Marc Tempé carries out biodynamic in Domaine Marc Tempé.
3. Altenbourg Pinot Noir 口感飽滿甜美貴氣，架構雄渾扎實，其中後段顯現瀝青與玫瑰花瓣氣息，竟然很像義大利 Barolo 紅酒，架構也像，這真驚人！Altenbourg Pinot Noir has sweet and vigorous tastes like Barolo red wines.



度。中後段出現山楂餅、野生薔薇氣息，單寧豐富優質，尾韻以白胡椒滋味作結，目前飲用建議入醒酒器 30 分鐘。(品酒時間：2021/03)。適飲期 2023-2045。

2018 Domaine Marc Tempé Grafenreben Riesling：Grafenreben 位於 Zellenberg 酒村北端，園區為泥灰岩質黏土質石灰岩土壤，朝東與東南向，就位於 Hotel au Riesling 旅館右邊。Riesling 為古法選種的「小粒種」。酒液與全酒渣在布根地舊桶培養兩年後裝瓶。酒色中度金黃明亮，鼻息芬芳誘人，嗅有鳳梨、蘋果以及背景的一絲清幽蜜香。口感飽滿複雜，中段出現一絲烤布理歐許麵包氣息，突然有品飲高級布根地白酒的錯覺；酸度與礦物質滋味一同使架構修長，並讓滋味綿長。尾韻以情人果甘美與青梅滋味作結。(品酒時間：2021/04)。適飲期 2021-2036。🍷

Domaine Marc Tempé is located at a beautiful hillside on top of Zellenberg village's Froehn Grand Cru vineyard. Situated far away from other domaines, it has a strong sense of otherworldly isolation. Domaine Marc Tempé, however, has in fact enjoyed international fame, in particularly in Japan, where around 50 percent of its annual output are exporting to. A distributor of Domaine de la Romanée-Conti at China's Guangzhou City is also responsible for importing Domaine Marc Tempé wines into China.

Dream Comes True

The domaine's got its name from its 65-year-old Marc Tempé. He had worked as a winemaker in major domaines for

six years before he started his journey as a lab technician for the INAO, the body that governs France's appellation system, where he worked for 11 years. In 1993 he started the Domaine Marc Tempé with his wife Anne-Marie, from 8.5 hectares inherited from both of their families. They immediately began the conversion to organic farming later that year before turning into biodynamic farming in 1996, and in 1997 became their first commercial release.

His domaine is producing high quality Alsace wines thanks to the biodynamic farming it uses. But Marc says biodynamic farming is not applicable for all kinds of vineyards and some adjustments should be made case by case. He also does not recommend using too many compost,

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which is most commonly applied in vineyards as a fertilizer.

Instead, grapevines should grow deeper into the soils to get as many nutrition naturally as they could, he added. He only does pruning in winter instead of during summer. He believes summer pruning will only make the size of grapes bigger and make their juice less favorable.

King of Smaller Barrels

Aside from using traditional large oak wine barrel normally used in the Alsace region, the domaine also uses both brand new and used smaller-in-size Burgundy barrels for fermentations. It also buys second hand small barrels from famous wineries in Burgundy while acquiring used ones from Chassin Père et fils. Since 1998, the wines of the domaine rest on their lees for a minimum of 24 months. Some lasts longer to 3 to 4 years with two wines as long as 19 years. All of Marc's wines have extremely high quality. To me, he is the master of quality wines in the Alsace region. Marc chooses small Burgundy barrels for all of its wine, including Trockenbeerenauslese, a German language term for sweet dessert wine.

The reason he prefers using small Burgundy barrels for winemaking is that even though his domaine comes in 8.5 hectares in size, it is divided into more than 50 small parcels. The domaine also produces a wide range of wines, making it difficult to use large barrels in winemaking. Marc is also more familiar with using small Burgundy barrels for winemaking because he has rich experience working for the INAO during which he helped local winemakers doing so.



1. 本莊的阿爾薩斯傳統大木槽（舊槽）。The traditional barrels of Domaine Marc Tempé
2. 本莊初階系列 AmZelle 款款優秀：左至右為 Pinot Noir、Riesling 與 Pinot Blanc。From left: Pinot Noir, Riesling and Pinot Blanc
3. La Demoizelle Pinot Gris SGN 灰皮諾貴腐酒與白起司塔搭配起來非常完美。La Demoizelle Pinot Gris SGN tastes wonderful with cheese tart.

Marc's pinot noir comes from vines planted in mostly limestone-clay soils with the average production of 3,000 to 3,500 liters per hectares. Most of the pinot noir are harvested manually to small cases of 15 kg. Destalked by hand, the whole grapes are crushed and macerated for five to six weeks. The élevage then follows in older barrels for two years, and the wine is not racked, fined, filtered or sulphured. Their pinot noir has a round texture with elegant and mineral taste and is balanced by a vein of acidity, giving the wine an amazingly high quality even when it is still young.

Its white wines are equally impressive. The entry-level AmZelle series Pinot

Blanc and Riesling are extremely attractive with silky and round, deep textures and a balanced acidity and mineral tastes, giving both strong and complex flavors while reflecting their distinctive grape variety and terroirs. Its golden-colored and honey flavor Grafenreben Riesling is a wine you cannot miss. Other must-tries also include 2018 Grand Cru Mambourg Gewürztraminer, 2015 La Demoiselle Pinot Gris Selection de Grands Nobles, and 2000 Mon Précieux Gewürztraminer SGN.

Wines and Ratings

2018 Domaine Marc Tempé M Pinot Noir: Made from Pinot noir planted in

limestone-clay soils at Mambourg, one of Alsace's warmest grand crus, and among its steepest, Marc's parcel is high on the hillside that stands at an altitude of 205 to 340 meters above sea level. Destalked by hand, the whole grapes are crushed and macerated for five weeks. The élevage then follows in older barrels for two years, and the wine is not racked, fined, filtered. At bottling there is no fining and only a deft use of sulfur. The ruby-colored wine has a flavor of black cherry jam and a touch of spices at the beginning before a taste of rose petal and asphalt emerged. It comes with a round texture and has a strong but balanced aftertaste with

good elegant acidities, similar to that of Chambertin. Haw flakes, wild roses and rich Tannins began to show up later before concluded with white pepper flavor. I recommend the wine to rest in the decanter for at least 30 minutes before drinking. (Tasted in 2021/03). For drinking from 2023 to 2045.

2018 Domaine Marc Tempé Grafenreben Riesling: The Grafenreben vineyard occupies the north tip of Zellenberg village, which according to Marc Tempé, produces the highest quality of grapes in the village. The limestone soil here is relatively heavy with clay, and the vineyard is facing east and southeastward, located on the right-

hand side of Hotel au Riesling. Riesling grapes are small and form compact bunches on the vine. The whole grapes are crushed and macerated, putting in used Burgundy barrels for two years before bottled. The bright golden-colored wine has a combination of complex flavors including pineapple, Apple and honey in the background. In the middle, a slight touch of brioche comes out as if I was drinking top-class Burgundy white wines later. The tastes of mineral and acidity produce wine with superb length and finesse before ending with a finish of sweetness green mango and green plum. (Tasted in 2021/04) For drinking now to 2036. [2]

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