

# 阿爾薩斯

## 紅酒文藝復興

Domaine Muller-Koeberlé

*The Renaissance of*

*Alsace Red Wines*



Text by 劉永智 Jason LIU · Photo from Jason LIU

禁止酒駕  未成年請勿飲酒



1. 莊主太太 Marianne (右) 與酒莊員工 Jacques (左) 一同爬上麥稈堆上拍照。麥稈除可當作肥料，也可避免夏季過度曝曬，致使土壤水份過度蒸發。Domaine Muller-Koeberlé paves straws in the vineyard; the straws can prevent water evapotranspiration in summer and become fertilizer.
2. 莊主大衛正開瓶自然氣泡酒 Pet'Nat 讓筆者享用。The owner, David Koeberlé, shared Pet'Nat with me.
3. 罕見的特級園橘酒：Grand Cru Gloeckelberg Gewürztraminer Vin Orange。建議試飲溫度：攝氏 8 度。Grand Cru Gloeckelberg Gewürztraminer Vin Orange

Ottrott、Saint Léonard、Boersch、Rodern、Marlenheim 與聖希波里特 (Saint Hippolyte) 是阿爾薩斯以釀造紅酒知名的酒村；傳統一度佚失，如今酒農逐漸回防恢復昔日榮光，其中聖希波里特村的釀酒聖手，出現在穆勒柯伯勒酒莊 (Domaine Muller-Koeberlé)，各種自然酒都釀得極好，且仍能自酒中尋得品種與風土的印記，極為難得。

### 低調華麗地變身

聖希波里特村位於上萊茵省北邊，有不少獨立酒莊，但不釀酒、專賣葡萄酒給大酒商的葡萄農也不少。曾是本村大地主的穆勒柯伯勒酒莊在歷經三代後，由現年 33 歲的大衛·柯伯勒 (David Koeberlé) 於 2014 年正式接手，他將酒莊的經營進行全然翻轉，轉型為自種自釀自行裝瓶的精英酒莊，且朝有機與生物動力農法邁進 (27 公頃葡萄園於 2021 年同時獲得此兩種認證)，甚至挑戰全系列自然酒釀造，

目前已有數款酒獲得「自然法葡萄酒」(Vin Méthode Nature) 標章。我在採訪與品嚐後，心裡興奮喃喃：「又發現阿爾薩斯美酒的珍寶」。

大衛的祖父祖母在 1961 年共結連理，以雙方繼承的葡萄園為基礎成立本莊，同年種下尋自布根地的各種黑皮諾植株，之後也僅進行馬撒拉選種 (Selection Massale)，不買無性繁殖系，以保植株多樣性。本莊所釀黑皮諾品質超絕，即便是初階款都很讓人驚艷，更讓人心花怒放的是：原來高品質的黑皮諾可以用小老百姓都能負擔的價格供應。

### 秘訣：手工採收 整串浸皮

當被問到釀造優質自然酒的秘訣，大衛回答：「手工採收，整串浸皮，並盡量拉長培養期」。實際操作上，以手工採收的生物動力法葡萄被整串放入封閉的不鏽鋼槽浸皮，當底層果汁嚐來出現輕微單寧感，就將酒移入發酵槽進行正式酒精

發酵，這時正處冬季，不必再多加干涉，就讓果汁自行以果皮的原生酵母順暢地完成發酵釀造程序即可，之後的培養期也會比一般阿爾薩斯酒莊更長一些。

他家之前主要用不鏽鋼槽釀造，部分酒款以小桶培養，也正尋求買入舊的大型酒槽之機緣。大衛的釀酒原則是以不鏽鋼槽釀造，之後繼續在同樣的不鏽鋼槽或是移入舊木桶或舊木槽繼續培養。在本莊酒窖環境下，乳酸轉換會與酒精發酵一同發生：似乎越以自然的方式釀酒，酒精發酵與乳酸轉換同步發生機率越大，好處是白酒不會有過多的乳脂或優格氣味。

據大衛說法，本莊擁有一整塊原本被稱為 Geissberg 的 10 公頃特定葡萄園 (Lieu-dit)，後來因為 Ribeauvillé 村的 Geisberg 園被升格為特級園，兩者拼寫法相近，所以本莊無法再使用 Geissberg 於酒標上，之後此園也被改名為 Langenberg。因本園四面有矮牆或是樹林圍繞，本莊將此園稱為山楂樹克羅園 (Clos des Aubépinés)，

也是本莊最佳園區：以梯田方式種植於斜坡上，為風化程度較高的花崗岩土壤，貧瘠排水佳，有益於釀出飽滿、清新，充滿礦物質風味的紅白酒。

本莊初階麗絲玲白酒飽滿有力，質地滑潤，帶一絲經典汽油味，實為日常搭餐絕佳夥伴。一系列釀自 Langenberg 的麗絲玲、格烏茲塔明那、灰皮諾或是多品種混釀酒都極為優秀。最新奇的是釀自 Gloeckelberg 特級園的格烏茲塔明那橘酒 (Vin orange)，酒色就似狐狸毛皮，嚐來果味狂野飽滿料多，恰似極為美味的綜合果汁。未經澄清、過濾與除渣，直接以 100% 麗絲玲果汁發酵的絕對自然氣泡酒 Pet'Nat 是款讓人覺得世界美得冒泡的「泡泡果汁」！

除美味白酒，本莊的強項在黑皮諾，常有明顯礦物鹽滋味：或許因來自風化程度較高的花崗岩土壤，礦物質吸收更為容易。本莊的黑皮諾自然酒款款美味，即便是初階款都讓人無法釋杯。中階的 Rouge

de Saint-Hippolyte Vieilles Vignes 以種植於 1961 年的山楂樹克羅園老藤釀造，100% 帶梗發酵，風雅複雜，一喝便無法自拔。年產僅 600 瓶的旗艦 Juliette au Naturel 將 60 年樹齡的去梗老藤黑皮諾果粒塞入陶甕中浸皮 12 個月釀造而成，濃郁複雜，潛力超強，堪稱黑皮諾神釀！

### 酒款與評分

**2018 Domaine Muller-Koeberlé Pinot Noir Juliette au Naturel**：酒名 Juliette 是莊主的女兒。100% 去梗，在陶甕浸皮 12 個月釀成的黑皮諾自然酒。黑皮諾來自山楂樹克羅園 (Clos des Aubépinés) 上坡處的 1961 年老藤。每年僅產 600 瓶。呈現極為深紅的酒色。嗅聞有黑櫻桃、黑莓以及桑椹果醬氣息，晃杯後，出現一絲煙燻調、林下植物與蕈菇的氣息。口感極為濃郁飽滿，保有清新氣息，單寧絲滑，酸度佳。剛開瓶時會有一絲絲「醬菜」般的還原氣味，但醒酒後即消失。尾韻悠長甜美，

以礦物質風味、黑櫻桃果醬、黑巧克力以及炭燒咖啡作結。潛力絕佳，開瓶甚至兩星期後仍非常美味。目前喝請入醒酒瓶半小時。(品酒時間：2021/03)。適飲期 2022-2032，評分：9.99/10。

**2019 Domaine Muller-Koeberlé Grand Cru Gloeckelberg Gewürztraminer Vin Orange**：此「橘酒」格烏茲塔明那葡萄 (35 年樹齡) 來自特級園 Gloeckelberg，手工採收，浸皮四天，以野生酵母發酵，無過濾無黏合過濾等，手法非常自然，故獲得「自然法葡萄酒」標章。酒色橘紅帶濁，嗅有濃郁甘醇的芒果、橘汁、金桔、鳳梨等綜合果汁氣息，背景還出現情人果酸香。嚐有滿滿的鳳梨芒果汁，質地飽滿，酸度佳，略帶單寧感，果香在外但內裡頗有勁道，萃取多但不澀口，可說是有肌肉有實料的特級園美味果汁！不需醒酒，溫度約 8-10 度最佳，建議兩天內喝完。(品酒時間：2021/03)。適飲期現在 -2030，評分：9.85/10。[2]

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4. 中階款 Rouge de Saint-Hippolyte Vieilles Vignes 風華絕代，極為迷人。Rouge de Saint-Hippolyte Vieilles Vignes
5. 山楂樹克羅園的園區標示。The nameplate of Clos des Aubépines



Ottrott, Saint Léonard, Boersch, Rodern, Marlenheim and Saint Hippolyte, used to be some of the more famous red wine making villages in France's Alsace region for hundreds of years. The ancient tradition was once lost in some of these villages, however, in recent years, some winemakers are trying to reclaim its former glory. Among them includes those seasoned expertise in Domaine Muller-Koebleré. The domaine is known for its natural wines which are made in high quality while keeping their unique characteristics that express their terroir.

### Quite a Transformation

The village of Saint-Hippolyte is located north of Haut-Rhin Department of the Alsace region. The village has a number of Independent wineries as well as wine producers that sell their

products to major wine dealers. In 2014, David Koeberlé inherited the Muller-Koebleré estate created by his grandparents in 1961. After taking over the estate as its fourth generation owner, the 33-year-old David conducted an overhaul by turning the cellar into an independent wine estate that makes and sells its own wines. The cellar has since moved toward organic and biodynamic winemaking and the 27-hectare vineyard has awarded certifications for both in 2021. Many of the estate's wines have also been awarded Vin Méthode Nature, a new official certification for natural wine from France. After tasting their wines, I was extremely excited in finding another gem of the Alsace vineyards.

The Muller-Koebleré estate was founded by David's grandparents in 1961 after their marriage. The couple used the vineyards they each inherited as a foundation for the cellar. In

the same year, the couple planted Pinot Noir growing vines they bought from Burgundy in the estate. They deployed Selection Massale, a French wine growing term for the practice of replanting new vineyards with cuttings from exceptional old vines from the same or nearby property, to keep the variety of the estate's grapevines. The estate is now producing some of the best quality Pinot Noirs and even their entry-level ones are extremely impressive and most importantly, they come in affordable prices.

### Tips: Handpicked, Whole Bunch Fermentation

Asked about the tips in making natural wines, David told me there are three keys: handpicked, whole bunch fermentation and extend its fermentation period as long as possible. In practice, handpicked biodynamic

grapes are being put inside stainless steel tanks for skin contacts. After the juice at the bottom has begun to taste a slight touch of tannin, the wines are moved into the fermentation tank for the rest of the fermentation process with natural yeast. The wines made by the estate have slightly longer fermentation periods than that of other Alsace cellars.

The estate uses mostly stainless steel fermentation tanks with a small number of small barrels. It is also looking to buy second-hand large fermentation tanks.

A standard winemaking process for Domaine Muller-Koebleré is to first put them in stainless steel tanks before moving them to old wooden barrels or old wooden tanks for the rest of the fermentation process.

In the estate, alcoholic fermentation and lactic acid fermentation takes place simultaneously.

It seems that such simultaneous fermentation happens more often during the natural winemaking process. Such process has its strength in eliminating extra butter fat and yoghurt tastes in white wines.

According to David, the estate used to have a 10-hectare Lieu dit named Geissberg. However, the estate was forced to change the name of Geissberg to Langenberg after another vineyard with similar name Geisberg in Ribeauvillé village was recognized as Lieu dit. Langenberg is also known as Clos des Aubépines in the estate and is the best terroir in the estate. It has a very particular soil which is brown with a granitic substrate. It is a composition of eruptive rocks that crack and crumble to shape rough sand (called granitic arena) with light water retention. The granite

degradation level is quite advanced, which allows the release of mineral elements into the wines the estate makes.

The estate's entry-level Riesling wines have a round and smooth texture with a typical aroma of petrol smell, making them perfect companions for daily meals. A series of Riesling wines made from Langenberg, including Gewurztraminer, Pinot Gris, or blended wines are of high quality. One wine that impresses me most is Gewurztraminer Vin orange from Langenberg. With the color of fox hair, Vin orange tastes with rich and round texture and with the aroma of mixed juice drink. The unfiltered 100 percent natural sparkling wine Pet'Nat is definitely something you should try.

Aside from its white wines, the estate is most renowned for its top quality Pinot Noir which comes with salty mineral aroma, probably due

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上圖：Domaine Muller-Koeberlé 近年積極發展產區觀光，此為全新九人座休旅車，可帶領遊客參觀本莊招牌的山楂樹克羅園。Domaine Muller-Koeberlé takes tourists to visit Clos des Aubépines with this recreational vehicle.

左圖：本莊用以培養黑皮諾紅酒的中型橡木桶。Domaine Muller-Koeberlé uses these casks to age Pinot Noir.

to the fact that the grapes were grown from the granite. All the Pinot Noir wines of the estate are extremely tasty, including those entry-level ones. The mid-level Rouge de Saint-Hippolyte Vieilles Vignes are made from grapes grown in Clos des Aubépines. The wine is made with stems with an extremely complex taste. The top-level Juliette au Naturel, meanwhile, only has an annual output of 600 bottles. The grapes are being put into ceramic jars for up to 12 months of skin contact, giving the wine a strong and complex texture and a true work of genius.

### Wines and Ratings

**2018 Domaine Muller-Koeberlé Pinot Noir Juliette au Naturel** : The wine is named after David's daughter Juliette. It is made with Pinot Noir from Clos des Aubépines. The natural wine has a limited annual output of 600 bottles and the

grapes are being put into ceramic jars for up to 12 months of skin contact. The crimson-colored wine has a mixture of flavors of black cherry, black berry and mulberry jam. Swirling wine releases extra aromas of smoked, floor vegetation and mushrooms. The texture is extremely round and rich with a touch of freshness and smooth tannins. When first opening the bottle, it comes with a flavor of pickles but the aroma promptly disappeared after decanting. The wine has a final sweetness ending with a long aftertaste that ends with minerals, black cherry jam, dark chocolate, and charcoal coffee. It has tremendous aging potential and tastes great two weeks after being opened. Decant the wine for half an hour before drinking. The wine was tasted in March 2021.

At its peak from 2022 to 2032. Ratings: 9.99/10  
**2019 Domaine Muller-Koeberlé Grand Cru Gloeckelberg Gewürztraminer Vin Orange**

: The wine is made with Pinot Noir from Gloeckelberg that has an average grape vines age of 35-year-old. The grapes were handpicked and following four days of skin contact, the grapes are then fermented with wild yeast. The natural winemaking process won the wine Vin Méthode Nature, a new official certification for natural wine from France. The orange-reddish colored wine has a mixture of flavors of mango, orange juice, and kumquat, with a background touch of the green mango. Taste like drinking pineapple and mango juice, the wine has a round texture and high acidity and a slight touch of tannins. No need for decanting before drinking. The wine is best kept in a temperature from 8 to 10 degrees Celsius. Recommended to finish the wine within two days after opening. The wine was tasted in March 2021. At its peak until 2032. Ratings: 9.85/10

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