



# Mosel Fine Wines

“The Independent Review of Mosel Riesling”

By Jean Fisch and David Rayer

## Weingut Clemens Busch

(Pünderich – Terrassenmosel)

Clemens Busch is actually quite relaxed when talking about his 2017 vintage: “Of course, as everybody else, we were hit by the frost in April. But our yields were not that much affected. The frost did have an indirect impact on the grapes during harvest. There were quite some differences in terms of maturity between those grapes from the early shoots that had survived the frost and those from secondary shoots which sprung out after the frost. This required us to be particularly careful with our grape selections, and this for all our wines. We used the spell of early botrytis which spread after the rains in September to produce our Spätlese and Auslese bottlings. The advantage of this approach was that, once we had harvested these grapes, we were left with only clean grape, and no further botrytis really developed during the remainder of the harvest, which we could then select at will. All in all, I am very happy with the resulting wines.”

The Estate was able to produce its full portfolio, right up to an Auslese GK. The range of dry wines, which also includes the (Alter) Native, were kept on their lees for extensive aging and were only bottled in August / September.

Once again, Clemens Busch underlined his great talent at producing superb wines in all stylistic directions. The village wines from Pünderich (vom roten Schiefer and vom grauen Schiefer) are almost too good, if we can put it that way, for such a level. The GGs are all worth looking for but, once again, the dry Riesling made with extended maturation really steal the show. The just released 2016s and 2015s are huge successes. Among these, the 2016er Marienburg Felsterrassen is a little masterpiece. The fruity-styled and noble sweet wines show the usual ripe, rich yet clean fruit. Last but not least, the Estate also masters the “low sulfur” and “orange” wine subjects. All in all, every wine lover will find at least one, if not many, wine to love in the Clemens Busch portfolio.

*NB: The Estate is certified organic (along EU guidelines) and biodynamic (along RESPEKT guidelines). Its 2017er Riesling Trocken vom blauen Schiefer as well as the three 2017er late bottled GGs (Fahrlay Terrassen, Felsterrassen and Raffes) and the Réserve bottlings were not ready for tasting. They will be reviewed in the coming year.*

<b>2016er</b>	<b>Clemens Busch</b>	<b>Pündericher Marienburg Felsterrassen Riesling Trocken</b>	<b>05 18</b>	<b>96</b>
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The 2016er Pündericher Marienburg Felsterrassen was fermented spontaneously in traditional oak casks from fruit harvested late in a prime terraced part of the grey-slate Falkenlay sector. It underwent an extended maturation on its lees and is only commercially released now, in fall 2018, i.e. two years after the harvest. This offers a multi-layered, refreshing and gorgeously complex nose made of candied grapefruit, minty herbs, cassis, elderberry, vineyard peach, and almond cream. The wine is very pure and superbly playful on the intense but also fresh and pure palate. The finish is superbly zesty and vibrant. This is a little masterpiece of dry Riesling refinement. 2021-2036+

<b>2015er</b>	<b>Clemens Busch</b>	<b>Pündericher Marienburg Fahrlay Riesling Trocken Réserve</b>	<b>08 18</b>	<b>95</b>
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The 2015er Pündericher Marienburg Fahrlay Trocken Réserve was left on its gross lees for 24 months before being bottled (hence the AP number from 2018). This delivers an absolutely gorgeous, layered and refreshing nose of smoke, grapefruit, gingerbread, white peach and a hint of under-ripe pineapple. The wine proves beautifully refined and delicate on the palate and leaves gorgeously juicy and crispy feel in the immensely long and smoky finish. Despite its intensity, the wine manages to remain superbly focused and pure. This is a huge success! 2023-2035

<b>2017er</b>	<b>Clemens Busch</b>	<b>Pündericher Marienburg Falkenlay Riesling Auslese</b>	<b>17 18</b>	<b>94</b>
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The 2017er Pündericher Marienburg Falkenlay Auslese is quite restrained at first and only slowly develops its huge cool complexity made of minty herbs, candied grapefruit, passion fruit, apricot, honey and smoke. The wine displays a great and clean botrytis presence on the palate where plenty of luscious exotic fruits make for a smooth and suave experience. The finish is still quite sweet and reveals the full intense presence of a BA. 2032-2057

<b>2017er</b>	<b>Clemens Busch</b>	<b>Pündericher Marienburg Riesling Auslese GK</b>	<b>18 18</b>	<b>94</b>
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The 2017er Pündericher Marienburg Auslese GK is already showing a very ripe and aromatic nose of candied pineapple, honey, date, apricot, licorice, fine spices and gingerbread. The wine proves quite driven by botrytized flavors including apricot, pineapple, honey and mango on the palate. It retains the true juicy, creamy and velvety character of an Auslese GK right into the very long finish. 2032-2067

<b>2015er</b>	<b>Clemens Busch</b>	<b>Pündericher Marienburg Rothenpfad Riesling Trocken Réserve</b>	<b>09 18</b>	<b>94</b>
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The 2015er Pündericher Marienburg Rothenpfad Trocken Réserve was fermented spontaneously in traditional oak casks with fruit harvested in an iron-rich part of the Marienburg vineyard and was left on its gross lees for 24 months before being bottled (hence the AP number from 2018). It delivers a captivating ripe nose of whipped almond cream, vanilla, pineapple, orange zest, greengage and spices. The wine coats the palate with juicy yellow fruits as well as grapefruit and minty herbs. The finish is beautifully playful, slightly herbal and tart. This is still in need of aging but the underlying material is simply superb, without any undue opulence or heat. 2020-2035



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*(Pünderich – Terrassenmosel)*

<b>2017er</b>	<b>Clemens Busch</b>	<b>Pündericher Marienburg Falkenlay Riesling Trocken GG</b>	<b>31 18</b>	<b>93+</b>
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The 2017er Pündericher Marienburg Falkenlay GG was fermented spontaneously in traditional oak casks with fruit harvested in a grey-slate infused part of the Marienburg vineyard. It delivers a complex and creamy nose of yellow peach, almond cream, freshly cut herbs, as well as a hint of tangerine and gingerbread. The wine starts off on the round and charming side on the delicately juicy and creamy palate. It is only in the finish that it really reveals its intense presence. Some saline and spicy elements in the after-taste add extra depth to this gorgeously ripe expression of Riesling. This could easily exceed our high expectations if further gains in finesse with aging. 2022-2037

<b>2016er</b>	<b>Clemens Busch</b>	<b>Pündericher Marienburg Raffes Riesling Trocken</b>	<b>06 18</b>	<b>93+</b>
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The 2016er Pündericher Marienburg Raffes is made from late-harvested fruit in a prime terraced part of the grey-slated Falkenlay sector. It underwent an extended maturation on its lees and is only commercially now, in fall 2018, i.e. two years after the harvest. It delivers a quite aromatic and fruity nose driven by orange, apricot, strawberry as well as smoke, fine spices and minty herbs. The wine proves delicately smooth and creamy on the palate where more ripe and juicy fruits make for a comparatively soft feel. The finish starts off on the rather round and suave side of things, but a spicy and crisp kick of acidity eventually comes through and lifts up the flavors. This extra dimension will need quite some years to really come through and there is quite some upside potential if the wine manages to gain in freshness and finesse. 2024-2041

<b>2017er</b>	<b>Clemens Busch</b>	<b>Pündericher Marienburg Fahrlay Riesling Trocken GG</b>	<b>30 18</b>	<b>93</b>
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The 2017er Pündericher Marienburg Fahrlay GG was fermented spontaneously in traditional oak casks with fruit harvested in a blue slate part of the Marienburg vineyard. It is still quite restrained and only timidly shows a beautifully complex and refined nose of almond cream, vineyard peach, white flowers, lanoline and mint. The wine is beautifully refined and airy on the palate. The wine seems to dance on the tongue and one could be forgiven for expecting a light and easy drinking wine at first. But this is not the case as the wine becomes denser, sharper and more complex in the very long, crisp and energetic finish. This gorgeous, comparatively light and layered dry Riesling just needs time to fully develop more complexity. 2022-2037

<b>2016er</b>	<b>Clemens Busch</b>	<b>Pündericher Marienburg Fahrlay Terrassen Riesling Trocken GG</b>	<b>04 18</b>	<b>93</b>
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The 2016er Pündericher Fahrlay Terrassen GG is made from late-harvested fruit in a prime terraced part of the blue-slate Fahrlay sector. It underwent an extended maturation on its lees and is only commercially released now, in fall 2018, i.e. two years after the harvest. It delivers a finely aromatic and complex nose of orange blossom, vineyard peach, almond cream and gingerbread. The wine proves comparatively light-weighted and delicately creamy on the palate. This smooth and suave texture is only pepped up in the very long, cooler and zesty finish. The wine gains in presence and intensity with airing. 2021-2036

<b>2017er</b>	<b>Clemens Busch</b>	<b>Pündericher Marienburg Fahrlay Riesling Auslese</b>	<b>16 18</b>	<b>93</b>
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The 2017er Pündericher Marienburg Fahrlay Auslese delivers a quite aromatic and beautifully perfumed nose of Muscat, anise, vineyard peach, incense, smoke and pear. The wine is gorgeously unctuous and creamy on the palate, where Almond cream, pear puree and candied peach make for a very delicate and sweet experience. The finish has great length and is nicely balanced. This Auslese will need quite some time to integrate its sweetness but will then prove a great round and charming dessert wine at maturity. 2032-2057

<b>2017er</b>	<b>Clemens Busch</b>	<b>Pündericher Marienburg Rothenpfad Riesling Trocken GG</b>	<b>29 18</b>	<b>93</b>
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The 2017er Pündericher Marienburg Rothenpfad GG was fermented spontaneously in traditional oak casks with fruit harvested in an iron-rich part of the Marienburg vineyard. It exhibits a deliciously aromatic yet refined nose of tangerine, yellow peach, minty herbs, anise and greengage, all wrapped into gingery spices. The wine proves coats the palate with intense flavors of juicy yellow fruits wrapped into quite some crisp acidity. The finish is slightly phenolic and tart at this stage, but this will blend into the wine nicely at maturity, in a few years. 2022-2037

<b>2017er</b>	<b>Clemens Busch</b>	<b>Pündericher Marienburg Riesling Spätlese</b>	<b>13 18</b>	<b>91+</b>
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The 2017er Pündericher Marienburg Spätlese offers a beautiful nose of orange zest, apricot, candied grapefruit, smoke, cherry and a hint of whipped cream. The wine proves lusciously creamy and fruity on the delicately exotic palate. The finish is still sweet, yet there is enough acidity in the background for making for outstanding balance at maturity. 2027-2042



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2017er	Clemens Busch	Pündericher Marienburg Riesling Trocken GG	28 18	91
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The 2017er Pündericher Marienburg GG was fermented spontaneously in traditional oak casks. It offers a quite complex and beautifully ripe nose of pineapple, grapefruit, candied lemon, ginger spices and a hint of tangerine. The wine proves delicately smooth and juicy on the palate. Creamy yellow fruits give way to a zesty and crisp acidity in the very long finish. This only needs a few years of bottle aging in order to absorb the touch of tartness still noticeable in the after-taste. 2022-2032+

2016er	Clemens Busch	Pündericher Riesling Trocken vom blauen Schiefer	22 17	91
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The 2016er Pündericher Trocken vom blauen Schiefer comes from early pickings in the blue-slate sector (Fahrlay) of the Pündericher Marienburg and was bottled late, at the end of 2017. It delivers a beautifully aromatic and fruity nose driven by pineapple, yellow peach, candied grapefruit and bergamot. The wine appears on the light and elegant side on the smooth and delicate palate. The light and airy finish tastes fully dry. The after-taste shows more presence but still remains somewhat subdued, indicating that the wine is slightly closed at the moment. This requires a few more years in order to fully shine. 2021-2031

2017er	Clemens Busch	Pündericher Riesling Trocken vom grauen Schiefer	25 18	91
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The 2017er Pündericher Trocken vom grauen Schiefer comes from the grey-slate sectors in the Pündericher Marienburg. It displays a beautifully delicate and refined nose of white flowers, chamomile, herbs, vineyard peach, and lavender. The wine is superbly focused and intense on the palate and delivers quite some zesty notes packed into a gorgeously intense structure right into the long and slightly herbal finish. The after-taste is hugely long. 2022-2037

2017er	Clemens Busch	Pündericher Riesling Trocken vom roten Schiefer	26 18	91
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The 2017er Pündericher Trocken vom roten Schiefer comes from iron-rich sectors of the Pündericher Nonnengarten and Pündericher Marienburg. It proves already well open for business and offers an aromatic and attractive nose of candied grapefruit, yellow peach, a hint of apricot and smoke. The wine coats the palate with delicious juicy fruits, orange blossom, cherry and herbal flavors. The finish is quite straight and focused as there is bracing acidity and spicy (ginger) notes. This is hugely long and intense. The wine is best kept a few more years to develop its complexity on the palate. 2020-2032

2017er	Clemens Busch	Pündericher Marienburg Riesling Kabinett	12 18	90
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The 2017er Pündericher Marienburg Kabinett was fermented down to fully fruity-styled levels. This is comparatively restrained and only timidly offers notes of pear, vineyard peach, grapefruit, almond cream and anise. The wine is delicate and quite suave on the palate, where the sweetness proves already very well integrated into the wine's refreshing zesty structure. The finish is pure and refreshingly light. 2020-2032

2016er	Clemens Busch	Pündericher Nonnengarten Riesling	02 18	90
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The 2016er Pündericher Nonnengarten Riesling comes from a prime steep iron-rich site (classified as Grosse Lage by the VDP) and was fermented down to dry levels. It is still marked by residual scents from its spontaneous fermentation and it is only after quite some airing that it reveals a fruit-driven and ripe nose of mango, apricot, yellow peach and almond paste. The wine is juicy and smooth on the palate and leaves a delicate feeling of power in the very long and spicy finish. Now-2024

2016er	Clemens Busch	Riesling Trocken O	(No AP)	90
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The 2016er Riesling Trocken O (O stands for orange) is an un-filtered dry Riesling from the grey-slate sectors of the Marienburg, which saw three months of skin-maceration and extended aging in cask (it was only bottled in late 2017). Orange-yellow in color, this delivers a superbly aromatic, captivating and ripe nose of exotic fruits, ginger cake, canned peach, orange zest, pear, and banana flambé. Creamy, exotic and ripe fruits coat the palate with intense flavors. Yet the finish is superbly focused and dry-tasting. Lovers of orange wine should really try to lay their hands on this fascinating and truly outstanding expression of dry Riesling. Now-2021+



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2017er	Clemens Busch	Riesling Trocken	24 18	90
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The 2017er Estate Riesling Trocken comes from the Estate's secondary vineyards (Pündericher Goldlay, Pündericher Rosenberg and the east-facing part of the Pündericher Marienburg) as well as declassified fruit from its "Grand Cru" vineyards. It delivers a beautifully elegant and refined nose of white flowers, candied grapefruit, vineyard peach, minty herbs and ginger. The wine is superbly light and elegant on the delicately creamy palate. Then, zesty fruits kick in and lead to a very long, saline and refreshing finish. This dry Estate Riesling is a huge success! 2019-2027

2017er	Clemens Busch	Riesling Trocken (Alter) Native	(No AP)	89
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The 2017er (Alter) Native is a dry Riesling from grey-slate sectors of the Marienburg. It was fermented down to less than 3 g/l of residual sugar, and bottled un-filtered and with only minimal added SO<sub>2</sub> (and hence will not get granted an AP number). It offers a subtle and very nice nose of green apple, anise, chamomile and smoke, as well as minty herbs and white minerals. The wine is quite strict on the palate at this stage as it is full of tension, zesty fruits and lime. The after-taste is long, vibrant and fully dry. This is in need of bottle aging in order to mellow away its acidic profile. 2019-2025

2017er	Clemens Busch	Pündericher Riesling Kabinett	11 18	88
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The 2017er Pündericher Kabinett comes from the west-facing part of the Marienburg vineyard situated behind the village (and not classified as Grosse Lage) and fermented down to fully fruity-styled levels. It offers a nice, direct and quite refreshing nose of anise, minty herbs, white peach and apple as well as smoke and spices. The wine proves light-weighted and delicately sweet on the palate. Some light white fruits and pear combined to the creamy side in the finish make for an easy-drinking Kabinett. 2020-2027

### About Mosel Fine Wines

[Independent publication](#) on Mosel Riesling (and beyond!) with reports on vintages, Estates and wines at maturity.

Covering every year up to [1,000 wines from the current vintage](#) from all leading Estates of the region, of which the best make it into the Issues.

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