

Mosel Fine Wines

"The Independent Review of Mosel Riesling"

By Jean Fisch and David Rayer

Weinaut Clemens Busch

(Pünderich – Terrassenmosel)

Clemens Busch was quite surprised by the elegance of his 2022 vintage: "On paper, 2022 was a very hot and very dry vintage and I must admit that I did not expect such elegance! The real issue of the vintage was the drought during the summer although only our youngish vines, aged between 8 and 12 years, did really suffer. The effect of this drought was that it led to the vines shutting down and this delayed the maturation process and kept Oechsle degrees down. The bit of rain at the end of August therefore only gave a welcomed push in the development of the grapes. We started comparatively late, at the beginning of October, and finished five weeks later. We took our time because selecting the right grapes and discarding dodgy ones were key. The wines took quite a while to finish their fermentation, and some are still fermenting [Editor's note: in December 2023] and this makes them more backward than usual. I did not expect such a beautiful vintage which reveals both a nice touch of creaminess and yet also a lot of elegance. Nature never stops surprising us!"

The Estate was able to produce its full portfolio of dry wines and fruity-styled wines but did not produce any Auslese: "The conditions were not there, there was not enough good botrytis for the type of Auslese we aim for." On the news front, the Estate has launched a Nonnengarten 1G, which means that this vineyard is now classified as "Premier Cru" (and no longer as "Grand Cru") by the VDP Mosel.

The Estate produces a memorable collection in 2022 which shines through superb elegance and precision. Its top GGs are as good if not better than ever and the new Nonnengarten 1G is a roaring success. But the Estate also produced a smashing set of fruity-styled and sweet wines with, as jewel in the crown, a magnificent and remarkably airy Spätlese GK. Given all these successes, it is very easy to oversee that the Clemens Busch Estate is also one of the finest sources of natural wines in the Mosel and its latest releases do not disappoint, on the contrary. In short, Clemens Busch underlined once more why he is one of the finest Riesling growers in the world!

NB: The 2022er Felsterrasse GG and 2022er Raffes were not yet ready for tasting. The Estate is certified organic according to general EU guidelines and biodynamic according to RESPEKT guidelines.

2022er Clemens Busch Pündericher Marienburg Fahrlay Terrassen Riesling Trocken GG 25 23 9

The 2022er Marienburg GG Fahrlay Terrassen, as it is referred to on the main part of the label, was fermented spontaneously in traditional oak casks from fruit harvested in a prime terraced part of the blue slate Fahrlay sector. This white-hay-colored wine offers a beautiful even if still a touch reduced nose driven by floral elements, wet stone, ginger, herbs, pear, and grapefruit. It is beautifully firm and subtly zesty on the impeccably balanced palate. The finish is packed with tart minerals, complex, and very precise flavors of lemon and pear, and some wet stone which will duly fade away at maturity. This is a stunning dry Riesling in the making however we urge our readers to let their bottles rest a few years (ideally more than five) before opening them: This beauty needs time! 2027-2042

2022er Clemens Busch Pündericher Marienburg Falkenlay Riesling Trocken GG 26 23 95

The 2022er Marienburg GG Falkenlay, as it is referred to on the main part of the label, was fermented spontaneously in traditional oak casks from fruit harvested in a grey-slate infused part of the Marienburg vineyard. This white-hay-colored wine offers a superb even if still rather reduced nose made of pear, floral elements, a hint of herbs, and reductive scents of spices and wet stone. It proves beautifully focused and impeccably balanced on the palate and leaves a simply stunningly airy, intense with being overpowering feel in the long finish. Some reduction and glorious herbal and citrusy elements complement the immense pleasure of enjoying this remarkable dry Riesling in the aftertaste. 2027-2042

2022er Clemens Busch Pündericher Marienburg Riesling Spätlese GK 08 23 95

The 2022er Marienburg Riesling Spätlese, as it is referred to on the main part of the label (the reference to Goldkapsel is written on the side of the label and there is also a golden capsule), is a sweet wine made from a selection of mainly clean fruit. This white-colored wine offers a stunning nose made of pear, melon, minerals, spices, and herbs. It is beautifully zesty on the palate and leaves a superbly playful yet also still quite backward feel of minerals and pear in the long and not overly sweet finish. This is a truly magnificent Spätlese in the making! 2027-2042

2022er Clemens Busch Pündericher Marienberg Riesling Spätlese Fass 82 11 23 Auction 94+

The 2022er Marienburg Riesling Spätlese, as it is referred to on the front label (the reference to Fass 82 is provided in small print on the back label), was made from fruit harvested in the classical part of the vineyard at 95° Oechsle and was fermented down to fully sweet levels of residual sugar (90 g/l). It has a gorgeous nose of vineyard peach, jasmine, lime tree, candied pineapple, thyme, and bergamot. The wine proves delicately smooth and juicy on the elegantly airy and refined palate. The finish is relatively light and still on the sweet side, so a couple of years are needed for this to fully shine, and there is even some upside potential if the wine gains further complexity and finesse over time. 2032-2052 (Reprint from Mosel Fine Wines Issue No 67 – September 2023)

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2022er Clemens Busch

Pündericher Marienburg Fahrlay Riesling Trocken GG

24 23

94

The 2022er Marienburg GG Fahrlay, as it is referred to on the main part of the label, was fermented spontaneously in traditional oak casks from fruit harvested in a blue slate part of the Marienburg vineyard. This green-white-colored wine offers a stunning even if still rather reduced nose made of herbal elements, citrusy fruits, white flowers, ginger, bergamot, and elderflower. It proves stunningly precise and subtly creamy yet wonderfully balanced on the palate. The finish is still a tad backward but already more than hinting at greatness to come. The aftertaste is airy, fruity, and with just a touch of reductive flavors of spices and wet stone which will fade away in due time. What a great success! 2027-2037

2022er Clemens Busch

Pündericher Marienberg Riesling Kabinett Fass 04

23 Auction

9:

The 2022er Marienburg Riesling Kabinett, as it is referred to on the front label (the reference to Fass 04 is provided in small print on the back label), was made from fruit harvested in the classical part of the vineyard at 85° Oechsle and was fermented down to sweet levels of residual sugar (75 g/l). It delivers a beautifully aromatic and complex nose of orange zest, acacia, candied grapefruit, minty herbs, and ginger. The wine is superbly playful and animating on the juicy and delicately aromatic and rich palate. There is a feeling of smoothness, which is however well lifted by some ripe, juicy acidity coming through in the long finish. This is a superb Kabinett, in a slightly richer yet elegant style. 2030-20422052 (Reprint from Mosel Fine Wines Issue No 67 – September 2023)

2022er Clemens Busch

Pündericher Marienburg Riesling Spätlese

07 23

93

The 2022er Marienburg Riesling Spätlese, as it is referred to on the main part of the label, is a sweet wine with a beautiful nose made of pear, citrusy elements, a hint of ginger, white flowers, whipped cream, and smoke. The wine is nicely juicy and quite long on the palate and leaves a gloriously playful feel in the long finish. It is still a little backward and it is only in the aftertaste that it reveals its superb array of fruity and spicy flavors at this stage. A bit of patience will be needed, 2027-2042

2022er Clemens Busch

Pündericher Marienburg Rothenpfad Riesling Trocken GG

20 23

93

The 2022er Marienburg GG Rothenpfad, as it is referred to on the main part of the label, was fermented spontaneously in traditional oak casks from fruit harvested in an iron-rich part of the Marienburg vineyard. It offers a very impressive nose made of grapefruit, pear, vineyard peach, ginger, bergamot, and spices. The wine is beautifully balanced and focused on the palate and leaves a gorgeous feel of freshness and yet balanced smoothness in the long finish. The aftertaste is all about spices and herbs. This is a great dry Riesling in the making. 2027-2037

2022er Clemens Busch

Pündericher Nonnengarten Riesling Trocken 1G

22 23

93

The 2022er Nonnengarten Riesling 1G, as it is referred to on the main part of the label, is made from fruit picked in this lesser-known full south-facing steep vineyard on iron-rich slate which forms the continuation of the Marienburg. This white-green-colored wine offers a rather backward but hugely impressive nose made of bitter grapefruit, citrusy fruits, ginger, bergamot, wet stone, minerals, and smoky elements. The wine is smooth and subtly creamy rather than bone-dry on the palate yet remains hugely focused and packed with finely chiseled flavors of fruits and minerals right into the long finish. The aftertaste is satisfying, multi-layered, and makes one want to go for more. This is dangerous stuff! 2025-2037

2022er Clemens Busch

Pündericher Marienburg Riesling Kabinett

06 23

92

The 2022er Marienburg Riesling Kabinett, as it is referred to on the main part of the label, is a sweet wine with a still rather reduced nose made of fresh herbs, yellow peach, and fine spices. The wine is beautifully playful and elegant, with well-integrated acidity on the palate and leaves a still subtly sweet feel of juicy fruits and minerals in the long finish. We would opt to let our bottles rest a while for the tail of sweetness to melt away. It will then be a cracking fruity-styled wine to enjoy mindlessly. 2032-2042

2022er Clemens Busch

Pündericher Marienburg Riesling Trocken GG

19 23

92

The 2022er Marienburg GG, as it is referred to on the main part of the label, was fermented spontaneously in traditional oak casks. It offers a beautiful nose made of candied grapefruit, fine spices, and herbal elements. The wine is subtly creamy yet also finely playful on the palate and leaves a nice and well-balanced feel of pear, vineyard peach, and herbal elements in the finish. The aftertaste is all about airy spicy and mineral elements at this stage. This is a gorgeous dry Riesling in the making! 2027-2037

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Pündericher Riesling Trocken vom grauen Schiefer

17 23

92

The 2022er Riesling vom grauen Schiefer, as it is referred to on the main part of the label, comes from grey-slate sectors in the Pündericher Marienburg. It proves quite reduced and marked by residual scents from its spontaneous fermentation. The wine is nicely firm but also still quite tart on the palate but already more than hints at greatness to come in the beautifully airy and playful finish. It is quite intense but never powerful (it only has 11% of alcohol) and packed with superb flavors of minerals, ginger, pear, and citrusy elements in the aftertaste. 2027-2037

2022er Clemens Busch Riesling Trocken (Alter) Native (No AP) 92

The 2022er (Alter) Native, with los-nr. 22131, is a dry Riesling made from grey-slate sectors of the Pündericher Marienburg and was bottled unfiltered and with only minimal added SO2. The wine offers a beautiful nose made of yellow peach, a hint of white flowers, a touch of funk, and smoke. It proves beautifully firm and structured (and even a tad backward at this stage) on the palate and leaves a remarkably pure and airy feel of fruits enhanced by subtle spicy elements in the long finish. The overall feel is one of freshness, liveliness, and precision. This is a huge success! 2025-2032

2022er Clemens Busch Pündericher Riesling Trocken vom blauen Schiefer 18 23 91

The 2022er Riesling vom grauen Schiefer, as it is referred to on the main part of the label, comes from blue-slate sectors in the Pündericher Marienburg. It offers a still somewhat backward nose made of pear, floral elements, spices, herbs, and fine smoky notes. The wine is rather firm and nicely delineated on the palate, where a hint of cardamom and earthy spices join the party and add weight to the experience. The finish is firm and guite persistent. 2027-2037

2022er Clemens Busch Pündericher Riesling Trocken vom roten Schiefer 14 23 91

The 2022er Riesling vom roten Schiefer, as it is referred to on the main part of the label, comes from iron-rich sectors of the Pündericher Nonnengarten and Marienburg. It offers a beautiful nose made of cassis, brown sugar, dried herbs, a hint of cream, and fine spices. The wine is subtle and playful on the palate, where more herbal elements add to the overall sense of elegance. The finish is intensely flavored, with minerals, spices, and herbs dominating the fruity side at the moment. This is best left alone for a while before enjoying one's bottles. 2027-2037

2022er Clemens Busch Riesling Trocken – LS – (No AP) 91

The 2022er Riesling Trocken – LS –, with los-nr. 22106, comes from fruit picked on at least 30-year-old vines from various sectors in Pünderich and was bottled un-filtered and with only minimal added SO2. It offers a beautiful nose made of white flowers, fresh herbs, pear, fine spices, and just a hint of baked apple funk. The wine proves beautifully precise, focused, and elegant on the palate and leaves a stunning feel of fruits and subtle minerals in the hugely persistent finish. A touch of tartness adds presence and depth to the aftertaste. What a superb dry Riesling! 2024-2032

 2022er
 Clemens Busch
 Riesling Halbtrocken
 02 23
 90

The 2022er Riesling Trocken is an off-dry wine (with 13 g/l of residual sugar) made from fruit picked on at least 30-year-old vines from various sectors in Pünderich. It offers a still somewhat reduced but remarkably complex nose made of wet stone, ginger, aniseed herbs, pear, a hint of citrus, and spices. The wine is nicely smooth, tart, and focused on the palate at first, before a touch of zest kicks in and adds tension to the experience. The finish is long, still a tad firm, but already quite mouthwatering and loaded with beautiful floral and fruity flavors. 2026-2037