

Egon Müller- VINTAGE REPORT 2022

Again, the winter was very mild. October, November and December were rather dry, January and February wet. After that it remained very dry. After the warm winter, March and April were average. In May it became warm and the vineyards grew well. In sheltered places, flowering started on May 14 and by June 10 everything was largely faded.

Fruit set was very good, most shoots had 3 shoots and sometimes even four.

Because of the drought, we only had to spray twice, on May 24 and June 2. Copper and sulfur were sufficient.

In July, there was only 2 mm of rain, and the drought was felt everywhere. The development of the grapes slowed down, the foliage of the trees began to turn yellow. The vineyard work was not problematic due to the drought. Faced with the large amount of fruit and after the experience of 2020, for the first time since 1993, the amount was regulated: on about 1/3 of our vineyards, the 3rd and 4th grape on each shoot was cut off and in the "wide vineyard" the grapes were divided.

It was mostly not extremely hot, only in August there was a longer heat period with temperatures up to 37 °. Thunderstorms on August 5, 15 and 31 with locally very different amounts of precipitation, were just enough in the Scharzhofberg to supply the vineyards.

September began warm and with heavy thunderstorms. In the Wiltinger braune Kupp there were several times considerable run-offs.

From mid-September it became much cooler. The harvest began, as planned, on the 19th and, as we had suspected, due to the large volume, as in 2020, the must weights were not as high as one would have expected after this summer. The grapes were by and large very healthy, and one would have liked to wait a little longer, but the acidity levels were quite low and it was to be feared that they would drop further in the course of the harvest.

Old, vigorous plants had coped particularly well with the drought, while the young vineyards planted in 2015 or later suffered particularly. The best qualities were where thinned out and in the plots that bore few grapes by themselves.

After the rains at the end of August and beginning of September, botrytis spread and after harvesting grapes for "Scharzhof" for 3 days, we started the selection. If it had stayed dry, we might have been able to harvest similar qualities to 2018, but 12 mm of rain fell on the 27th and another 30 mm on October 1 and 2. On October 6, the actual harvest was finished, but we had left 1 ½ ha in the Scharzhofberg, as the weather forecast promised permanently good weather. However, it did not remain so and so from October 10-13 a small team of specialists sorted the noble rotten grapes there. We were able to bring in selections of good quality, but above them only a small bunch that promises gold capsule quality.

Of course, the question arises whether even better qualities would have been possible with later harvesting. October was the warmest since 2001, but it was not only very sunny and warm, but also particularly wet with over 100 mm. Heat and humidity made the grapes rot quickly and they could never dry up properly. So it remains: we would have liked to harvest later, but the quality would not have been better then, on the contrary.

The vintage is similar to 2020 and 2018. The yield was smaller with an average of 40 hl/ha and therefore we believe that the wines will be slightly better than in 2020, but we did not reach the peaks of 2018. Contrary to expectations, the acidity levels remained stable until the end and thus the wines should also present themselves more racy than the 2020 or 2018.

Tasting Notes Egon Müller 2022



Egon Müller Scharzhof Riesling 2022 is undisputedly one of the absolute best estate wines in the world!

The basis for this wine are grapes from the sites Wiltinger Braunfels, Wiltinger Kupp, Oberemmeler Rosenberg and Saarburger Rausch. These are harvested separately by hand in the fall and pressed as whole grapes. The maturation takes place in the legendary Scharzhof cellar in traditional Fuder barrels. After fermentation, the barrels are then blended by cellarmaster Heiner Bollig to create this fantastic wine. Bright, straight and fresh nose with precise aromas of ripe lime zest, guava, grapefruit, white peach, white currants and hints of exotic fruit plus distinct herbal notes of mint - all underpinned by smoky slate notes. On the palate grippy with animating acidity, seems virtually dancing, with subtle sweetness, which gives the wine a rather semi dry impression, delicate melt, fine salty minerality and long finish carried by salty / citrus notes. Now already very promising, but the wine will increase significantly over the next years and decades!



Egon Müller Scharzhofberger Kabinett 2022 is a sleeping giant with enormous maturation potential!

The basis for the wine were small, loose grapes with thick skins, harvested in mid-September in perfectly cool harvest conditions in the world-famous Scharzhofberger. Then the dream material was pressed directly and processed in the cellar in the traditional way. The result is once again a fantastic Kabinett that sets standards in its category: Intensely smoky mineral nose, very complex with aromas of salted lemons, ripe guava, bergamot, mirabelle and delicate exotic hints as well as minty-herbal undertones. On the palate, the wine is extremely mineral with crisp acidity, incredibly juicy and downright playful with great lightness with a firm mineral backbone, very good length and great potential. Once again a clear contender for Kabinett of the Year, which will need some time to develop its full potential and therefore still has its best years far ahead of it!



Egon Müller Scharzhofberger Spätlese 2022 is a charming, almost opulent beauty and rightful successor to the great 1999!

Unlike last year, this year's Spätlese is characterized by a comparatively high botrytis content of more than 50%. The reason for this was the rain at the beginning of October, which resulted in a longer harvest break. After the grapes had dried out again in mid-October, the finest botrytis had spread over the entire area of Egon Müller's plots in the world-famous Scharzhofberg, which was carefully selected by the experienced harvest team. The result was wonderful grape material with a fantastic must weight beyond 100° Oechsle! Such spheres were completely untypical for vintage 2022 and thus once again proof of the myth Egon Müller.

And you can taste this concentration and aromatic depth: Highly complex, profound nose with impressive fruit potpourri of overripe mirabelle, fully ripe vineyard peach and pear as well as exotic hints of passion fruit and orange, with subtle minty elements and smoky mineral undertones. On the palate, for all its concentration, incredibly precise and tense, punchy fruit paired with focused acidity, impressively salty minerality and silky fine texture. Never-ending finish with recurring, generous fruit notes. An impressive masterpiece that Egon Müller considers the legitimate successor to his fabulous 1999 vintage - terrific wine!



Egon Müller Scharzhofberger Auslese 2022 is a highly concentrated, masterfully composed firework of aromas that requires only a little patience to mature into an unforgettable wine experience!

The basis for this wine were 100% of the noble rot fungus Botrytis affected grapes from the world-famous Scharzhofberg. For this purpose, the experienced harvest team selected with the utmost effort only the cleanly dried noble rotten grapes, which were then gently pressed on a traditional basket press. And the resulting concentrated elixir was more than worthy of note! Beerenauslese quality - especially against the background of the moderately ripe 2022 vintage truly a masterpiece, because top-class sweet wines à la Auslese, Beerenauslese and Co were in real short supply this year. Of course, Egon Müller also speculated on a TBA, but the selected berries did not meet his highest demands and so the must was partly blended with the normal Auslese - an upgrade to our taste! The result of aging in the fabled cellar at Scharzhof is an incredibly impressive Auslese with wow factor: glitz & glory, all the fanfare singing, punchy to the max and yet fine and precise at the same time, with initially dominant mineral smoky notes, which with air make way for a potpourri of aromas of raisins, dried apricots, candied citrus, quince and exotic hints of fully ripe pineapple and passion fruit, with minty-mentholic top notes. On the palate, the paradox that you only find in Egon Müller's Auslese: On the one hand, almost exuberant intensity and concentration with oily texture and generous sweetness, and on the other hand, this piquant, pervasive acid vein with clearly salty slate minerality, which just absorbs the

enormously high botrytis content almost completely. Finishes for minutes with impressive aromatic fireworks. This wine is unparalleled in 2022 - Mythos Scharzhofberg, here we go!



Le Gallais Braune Kupp Kabinett 2022 - the charming counterpart to the world-famous Scharzhofberger Kabinett, accessible earlier and incredibly tasty!

The Le Gallais winery has belonged to Egon Müller since the 1950s. All wines from the Wiltinger Braune Kupp vineyard are marketed under this label, which receive exactly the same attention in the vineyard and cellar as the world-famous Scharzhofberger. The vineyard, spectacularly situated on the beautiful Wiltinger Saarbogen, owes its name to the rust-brown red slate soil with a high iron content. Due to the warming influence of the nearby Saar, the average temperatures here are higher than in the Scharzhofberg. This leads to a somewhat riper aroma spectrum with more subtle acidity. As a result, Le Gallais wines are much more open when young than their counterparts from Scharzhofberg, and this is also the case here: A subtly smoky attack which, with a little air, quickly gives way to the typical intense Braune Kupp fruit potpourri of peach, apricot and pineapple with distinct floral and herbal hints that evoke associations with Mediterranean herbs. On the palate, the wine is wonderfully playful and taut, with excellent acidity, the earthy/mineral notes typical of the Wiltinger Braune Kupp red slate vineyard, a fine, silky texture and a long, juicy finish.



Le Gallais Braune Kupp Spätlese 2022 is a highly concentrated, dense Spätlese with enormous ageing potential!

The Le Gallais winery has been owned by Egon Müller since the 1950s. All wines from the Wiltinger Braune Kupp vineyard are marketed under this name. These wines receive the same attention in the vineyard and in the cellar as the world-famous wines from the Scharzhofberg. So this is by no means a second wine, but simply Egon Müller's interpretation of the Wiltinger Braune Kupp vineyard! The vineyard stretches spectacularly along the beautiful Wiltinger Saarbogen and takes its name from the rust-brown, iron-rich slate soil. Thanks to the warming influence of the nearby Saar, the average temperatures here are slightly higher than in the Scharzhofberg. This leads to a somewhat riper aroma spectrum with a softer acidity. These characteristics give Le Gallais wines the charm and accessibility in their youth that their Scharzhofberg counterparts only show after years and decades of ageing. Initially a little restrained on the nose with wonderful smoky "Sponti" hints from the fermentation with natural yeasts, which with a little air quickly set the stage for the typical ripe fruit aromas of the Braune Kupp with mango, fully ripe apricots, candied pineapple and some orange peel as well as the typical "rusty" mineral notes of the red slate. Very finely melting on the palate, rich and

full-bodied - similar to the 1999 vintage, we are dealing here with a very high proportion of botrytis grapes, which give the wine its density - with delicate acidity, piquant residual sweetness, silky fine texture and terrific length with recurring exotic fruit aromas. If you can't wait for the perfect time to drink the Scharzhofberger Spätlese, you can sweeten the wait with this gem!



Le Gallais Braune Kupp Auslese 2022 is an incredibly concentrated noble sweet Riesling masterpiece made to last for decades to come!

Egon Müller has been the proud owner of the Le Gallais wine estate since the 1950s. All wines from the Wiltinger Braune Kupp vineyard are marketed under this name. The vineyard work and winemaking in the cellar are carried out with exactly the same dedication as the world-famous Scharzhofberg wines. So this is by no means a second wine, as is often claimed, but simply Egon Müller's interpretation of Saar Riesling from the beautiful Wiltinger Braune Kupp vineyard! The vineyard is picturesquely situated on the Wiltinger Saarbogen, the "Most Beautiful Wine View 2012" and owes its name to the iron-rich and rusty-brown slate soil that predominates there. Thanks to the warming influence of the nearby Saar, the average temperatures here are slightly higher than those of the Scharzhofberg. The result is a somewhat riper aroma spectrum with a softer acidity. These characteristics give Le Gallais wines an enchanting accessibility even in their youth, which requires years or even decades of patience with their counterparts from the Scharzhofberg. This sweet wine is made from 100% meticulously selected grapes that have been affected by the noble rot fungus Botrytis and naturally shrivelled. The wine initially needs a little time in the glass to develop, but then it really takes off: a very intense nose with ripe local fruit and dried fruit notes such as overripe mirabelle plums, apricot and raisins as well as exotic fruit aromas of mango, passion fruit and grilled pineapple - showing the depth and concentration that you would expect from a rich Beerenauslese or even Trockenbeerenauslese. The palate is in a class of its own, with a dense, creamy texture, great intensity and exuberant fruit concentration, with delicate acidity and a long finish.