

Review by

eRobertParker.com # , #216 (Dec 2014)

Rating: 90+

Drink 2017 - 2022

Cost: \$0

Sabine Steiner's excellent 2012 Buureh f Pinot Noir Barrique is sourced from a cliff above the lake Biel at 500 meters altitude. Her father Charles planted clone 777 here on calcareous soils that are less rocky than one might expect. Also the winemaking is Burgundian, with a very gentle extraction. Malolactic fermentation is executed in the small French barrels in which the wine is kept for 24 months. Tragically there were only three barrels when this impressive Pinot in a Burgundian style was bottled mid of September this year. The color is brick to ruby-red and on the nose very delicate aromas of ripe plums and potted wild strawberries along with spicy aromas of cinnamon, tobacco box and just a touch of mocha is displayed. Full-bodied, silky and quite juicy on the palate this powerful, elegant and finesse-full Pinot has a nice freshness and transparency that finishes with tension but also slightly mealy tannins. The aftertaste is quite intense and the aging potential should be excellent. If you like the Gantenbein style the Buureh f wine may attract you as well. It is one of the finest Pinot Noirs from Switzerland and it will be available in spring 2015.