



# Mosel Fine Wines

*"The Independent Review of Mosel Riesling"*

By Jean Fisch and David Rayer

## Weingut Peter Lauer

(Ayl – Saar)

Florian Lauer was visibly satisfied with his 2020 vintage: "I love my wines from 2020: They are ethereal, have great depth yet also something truly classic, noble, and elegant. The wines are not big or loud but really elegant. The growing season was warm and sunny. Once again, we started our harvest early to preserve the acidity levels. With hindsight it was the right decision. We harvested grapes at around 80° Oechsle mostly destined for our Kabinett bottlings in mid-September and were able to bring in approx. one-third of our grapes before the rain of the end of the month. This rain did a lot of good to the vines and their leaves. The sun gave way to clouds, which meant that there was no more substantial progression of Oechsle degrees from that moment on. The grapes harvested after the rains yielded wines with slightly more body and flesh. Despite the fact that the sugar density in the grapes did not exceed 88° Oechsle, the grapes were physiologically ripe and gave great aromatic ripeness and even sometimes some overripe aromatics to the resulting wines. All in all, we brought in almost all our grapes between 78° and 87° Oechsle, except for our Spätlese. From an analytic point of view, the wines have less acidity than in previous vintages, but the pH levels are extremely low, sometimes as low as 2.7! Also, the wines did not lose much acidity during fermentation this year and we had extremely high levels of tartaric acidity and had quite some tartaric deposit. Yields were also good, something which does not happen often, 2018 and 2011 were the last ones. However stylistically, I see many common points with vintages like 2008, 2001, and 2002. The wines are easy to drink and enjoy at this early stage, they are salty, minty, and ethereal."

The Estate produced its classic range of wines right up to the Estate's three GGs and Spätlese bottlings. Label-wise, there is one little change as the wines are no longer referred to by "Fass" but by "N°". Two of the three Spätlese as well as a special bottling of Kabinett are earmarked for the Auction. Two Sekt wines were also recently released: The 2018er Extra Brut and a second batch of the 1984er Sekt, this time as Brut Nature.

We were highly seduced by the high level of the 2020 collection and can only confirm Florian's words: The wines have incredible finesse, lightness, depth, and come over as beautifully filigreed. Already the entry level wines are solid and Grand Cru are magnificent. The fully off-dry "Kern" and "Stirn" show already great balance and taste far drier than the analytic data would suggest. The fruity styled portfolio is full of great wines, the Ayler Kupp Kabinett N°8, the Ayler Lambertskirch, and the Ayler Kupp Spätlese N°7 are among the best we have ever tasted at this address. All in all, Florian Lauer's entire 2020 collection is hugely impressive! Finally, any lover of Sekt must lay their hands on some of the beauties released by this Estate. They are among the finest we know.

*NB: The GGs will be reviewed after their official release and the auction wines in the October Issue, ahead of the Auctions.*

2020er	Peter Lauer	Ayler Lambertskirch Riesling Kabinett	14 21	95
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The 2020er Lambertskirch Kabinett, as it is referred to in the central part of the label, was made from fruit harvested at 82° Oechsle in this steep, south-east facing Lieu-Dit overseeing the Saar, and was fermented down to fruity-styled levels of residual sugar (46 g/l). It offers a most compelling and exquisitely herbal nose of chamomile, sage, lime tree, fine spices, mint leaf, orange blossom, and grapefruit zest. The wine proves intensely playful and packed into zesty flavors of herbs on the energetic and multi-layered palate and leaves a stunning feel of mouthwatering freshness with plenty of spices and salty elements in the gorgeously precise and focused finish. This is magnificent Kabinett in the making! 2028-2045

2020er	Peter Lauer	Ayler Kupp Riesling Kabinett N°8	08 21	94
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The 2020er Kupp Kabinett N°8, as it is referred to in the central part of the label, was made from fruit picked at 82° Oechsle on the original Kupp hill, and was fermented down to fruity-styled levels of residual sugar (50 g/l). Quite restrained at first, this wine requires some extensive airing to reveal its superbly fresh nose of green herbs, smoke, white peach and flowers, grapefruit, and lime. It is gorgeously well-balanced on the palate. Plenty of citrusy fruits, spices, and herbs make for a lively, intense, and energetic feel. It leaves a beautifully clean, focused, and airy feel in the smoky, zesty, and splendidly long finish. This is a little jewel of light-footed and elegant Kabinett. 2027-2045

2020er	Peter Lauer	Ayler Kupp Riesling Spätlese N°7	07 21	94
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The 2020er Kupp Spätlese N°7, as it is referred to in the central part of the label, was made from fruit harvested at 88° Oechsle on the whole original Kupp hill (and from overripe selected from the same grapes as the Ayler Kupp Kabinett N°8) and was fermented down to sweet levels of residual sugar (75 g/l). It displays a beautifully aromatic and quite fruit driven nose of William's pear, grapefruit, orange blossom, juicy yellow peach, and litchi, pineapple juice, as well as herbs and incense. The wine proves sweet and fruity on the palate, where some deliciously honeyed flavors are wrapped into zesty acidity. It leaves a superb fruity and fresh feel in the persistent and precise finish. This Spätlese is a winner! 2027-2045



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2020er	Peter Lauer	Ayler Kupp Riesling "Stirn" N°15	15 21	94
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The 2020er "Stirn" N°15, as it is referred to in the central part of the label, comes from the prime south-west-facing, upper-front part of the original Ayler Kupp hill, and was fermented down to fully off-dry levels of residual sugar (37 g/l). Smoky and minty scents quickly give way to a superbly refined yet ripe scents of almond cream, pineapple, candied lemon, apricot flower, jasmine, lavender, and rosemary on the nose. The wine reveals some almond cream and even a touch of toffee on the palate, but this richer and creamier side is stunningly well wrapped into an animating feel of spicy and zesty acidity. The finish is impressively focused and linear and feels far drier than one may expect from a fruity-styled level of sweetness. The intensity and Saar raciness of this wine are simply remarkable. 2028-2045

2020er	Peter Lauer	Ayler Kupp Unterstenberg Riesling N°12	12 21	94
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The 2020er Unterstenberg N°12, as it is referred to in the central part of the label, comes from this prime Lieu-Dit forming the south-southwest facing, front part of the original Kupp hill (at the foot of the hill), and was fermented down to dry levels of residual sugar (8 g/l). It offers a captivating and most refreshing nose of minty herbs, smoke, lime, spices (including ginger), white peach, and greengage. The wine develops more fruity elements on the palate, yet leaves a spicy and herbal feel in the superbly long, airy, and fully dry finish. The aftertaste is hugely minty, salty, and smoky, with some bitter-sweet tartness still in need of integration. This is a great dry Riesling in the making! 2025-2040

2020er	Peter Lauer	Ayler Kupp Riesling "Kern" N°9	09 21	93
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The 2020er "Kern" N°9, as it is referred to in the central part of the label, comes from the complete cross section (bottom to top) of a prime south-west-facing old-vine parcel (called Kern) situated well into the side valley on the original Ayler Kupp hill, and was fermented down to fully off-dry levels of residual sugar (37 g/l). It proves quite reduced and smoky at first, and needs quite a moment to reveal creamy notes of almond, ripe vineyard peach, greengage, lemon, herbs, and spices. The wine is light-weighted on the palate, and while the acidity feeling is on the low side, there no excessive sense of smoothness and the wine proves nicely balanced, so that the residual sugar is already well integrated and seems far lower than the analytic numbers would suggest. The finish is long, sappy, and superbly refreshing, with even great tension and freshness despite all the elements at play. 2027-2045

2020er	Peter Lauer	Ayler Kupp Neuenberg Riesling N°17	17 21	93+
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The 2020er Neuenberg N°17, as it is referred to in the central part of the label, comes from this prime Lieu-Dit forming the south-southwest facing, central part of the original Kupp hill (at the foot of the hill), and was fermented down to off-dry levels of residual sugar (16 g/l). It offers a finely and deeply complex and reductive nose of herbs, lemon, lime tree, anise, grapefruit, orange blossom, and grilled spices. The wine starts off on the fruity and slightly juicy side, but develops more finesse and focus as it unfolds on the palate and leaves a smooth and creamy feel in the light-footed yet persistent finish. It is only after some extensive airing (think here days rather than hours), that the wine develops a new dimension of complexity and finesse on the palate. This stunning off-dry Riesling will need a couple of years to integrate its sweetness and fully deliver on its potential. 2028-2045

2020er	Peter Lauer	Ayler Riesling "Senior" N°6	06 21	92
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The 2020er Ayler Riesling "Senior" N°6 is a barely off-dry wine (with 13 g/l of residual sugar) made from fruit harvested from the original Kupp hill on a west-facing section towards Wawern. It offers a beautifully reductive and refreshing nose of grapefruit zest, herbs, cassis, lime, herbs, nettle, and smoke. The wine proves full of grip and energy on the superbly balanced palate and leaves a beautifully precise, spicy, and refreshing feel in the nicely dry-tasting finish. This dry-tasting Riesling proves a huge success and has more in common with a Grand Cru than its nominative ranking as *Ortswein* (Village)! 2023-2035

1984er	Peter Lauer	Sekt Réserve Brut Nature	(No AP)	92
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The 1984er Sekt Réserve Brut Nature with Lot number L 15/84-1/20 was made from Riesling grapes which were refermented and aged for 26 years before disgorged without any dosage in May 2021 (the disgorgement date is provided on the label). It offers a beautifully tertiary nose of ripe red apple, gingery spices, seaweed, morel, frozen raspberry, incense, fennel, and licorice. The wine proves delicately smooth and juicy on the palate before it reveals more tertiary flavors of herbs and mushroom wrapped into an active mousse. A firm acid backbone adds depth and makes for a salivating feel in the superbly long and smoky finish (which reminds of some nervous Champagnes from the 1996 vintage). This 1984er Sekt will particularly appeal to lovers of acidic wines in their mystic phase. Now+



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<b>2018er</b>	<b>Peter Lauer</b>	<b>Riesling Sekt Extra Brut</b>	<b>01 19</b>	<b>91</b>
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The 2018er Riesling Sekt Extra Brut is made from exclusively out of fruit from Ayl and aged for approx. 26 months on its lees before being disgorged in January 2021 (the disgorgement date is provided on the label). It offers a very fresh, green, and herbal nose of flintstone, iodine, gooseberry, lime, fennel, and dill. The wine reveals some bracing acidity underlined by a quite active mouse on the palate and leaves a very lively and beautifully herbal feel in the smoky and bone-dry finish. The aftertaste is intense and hugely persistent. Lovers of fresh and racy bubbly wines will fall in love with this beauty. 2022-2028

<b>2020er</b>	<b>Peter Lauer</b>	<b>Ayler Riesling Kabinett N°87</b>	<b>87 21</b>	<b>90</b>
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The N°87 Ayler Kabinett 2020, as it is referred to in the central part of the label, was made from fruit picked at 80° Oechsle from fruit in the village-class hills of Ayl (Scheidterberg, Rauberg, and Sonnenberg) and was fermented down to fully fruity-styled levels of residual sugar (55 g/l). It offers a smoky and rather restrained nose of white flowers, herbs, anise, mint, and ground spices. The wine is surprisingly fruity (pear, peach, apple) and aromatic on the palate. This sweetness is however nicely wrapped into zesty notes in the finish of this lively expression of Kabinett. 2026-2035

<b>2020er</b>	<b>Peter Lauer</b>	<b>Ayler Riesling N°2</b>	<b>02 21</b>	<b>90</b>
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The 2020er Ayler Riesling N°2 is a bone-dry wine (with less than 2 g/l of residual sugar made from fruit harvested in and around the Neuenberg sector on the main Ayler Kupp hill. It proves beautifully restrained and fresh as plenty of spices followed by fine fruity elements emerge from the glass. Smoke, herbs (rosemary, thyme), cassis, plum, and a touch of vineyard peach and apricot flower are some of the nuances on the nose. The wine proves light-weighted and refined on the smooth and subtly fruity palate and leaves a more focused feel in the bone-dry finish. The aftertaste is salty, very spicy, persistent, and as light as water. This dry wine may surprise at first through its delicate and light side on the palate, but it is precisely this what makes it so impressive. 2022-2030

<b>2020er</b>	<b>Peter Lauer</b>	<b>Ayler Riesling N°3</b>	<b>03 21</b>	<b>90</b>
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The 2020er Ayler Riesling N°3 is a fully off-dry wine (with 35 g/l of residual sugar) made from fruit harvested from the front, east-facing part of the original Kupp hill, in the upper section near Stirn. Delicately flowery and creamy elements quickly give way to fruitier and riper scents of candied citrus fruits, canned yellow peach, pear, thyme, and rosemary on the nose. The wine proves fully juicy, creamy, and delicately fruity on the palate and the smooth side makes this beautiful wine come over more as fruity-styled than off-dry in the engaging finish. 2026-2040

<b>2020er</b>	<b>Peter Lauer</b>	<b>Ayler Riesling N°2 macération</b>	<b>22 21</b>	<b>89</b>
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The 2020er Ayler Riesling N°2 macération is a bone-dry wine (with 2 g/l of residual sugar) made from the same grapes as the Ayler Riesling N°2 (AP 02) harvested in and around the Neuenberg sector on the main Ayler Kupp hill, but were mash fermented for 2 weeks. It offers a rather aromatic yet captivating nose of mirabelle, yellow peach and apple, and Conference pear as well as herbs, smoke, and anise. The wine coats the palate with aromatic flavors of apple, pear, pineapple, and apricot wrapped in quite some spices and herbs, yet remains on the light-feathered side at all moments. The aromatic richness gives way to a nicely linear and salty feel in the almost painfully dry, tart, and slightly hot finish. This very good and intense dry wine will need at least two more years in bottle to integrate and reveal its qualities. 2023-2027

<b>2020er</b>	<b>Peter Lauer</b>	<b>Ayler Riesling N°4</b>	<b>04 21</b>	<b>89</b>
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The 2020er Ayler Riesling N°4 is a fully off-dry wine (with 33 g/l of residual sugar) made from fruit harvested from the Scheidterberg and Sonnenberg side hills. The wine offers some subtly aniseed elements complemented by canned yellow fruits, coconut cream, light honeyed peach, pineapple juice, and pear on the nose. It proves delicately smooth and juicy on the light-weighted palate and leaves a direct and creamy feel in the nicely fruity and almost sweet finish. While already quite enjoyable now, this wine will improve significantly over the coming years as it integrates its tail of sweetness. 2024-2030

<b>2020er</b>	<b>Peter Lauer</b>	<b>Riesling Feinherb Barrel X</b>	<b>19 21</b>	<b>88</b>
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The 2020er Riesling Feinherb Barrel X is an off-dry wine (with 20 g/l of residual sugar) which comes for half from Estate vineyards and for half from purchased fruit. It proves superbly aromatic and inviting as the nose is loaded with ripe fruits (pear, yellow peach, a hint of apricot), whipped coconut cream, and a whiff of honey, all wrapped into cooler elements such as minty herbs and smoke. The wine is delicately creamy on the palate, but this smoother side gives way to fresher flavors of zest and spices in the well delineated finish. This engaging wine will need a year or two to integrate its smoothness and develop more its spicy and focused side. 2022-2029



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The 2020er Riesling Feinherb Alt Scheidt is an off-dry wine (with 20 g/l of residual sugar) which comes for half from Estate vineyards and for half from purchased fruit. It proves superbly aromatic and inviting as the nose is loaded with ripe fruits (pear, yellow peach, a hint of apricot), whipped coconut cream, and a whiff of honey, all wrapped into cooler elements such as minty herbs and smoke. The wine is delicately creamy on the palate, but this smoother side gives way to fresher flavors of zest and spices in the well delineated finish. This engaging wine will need a year or two to integrate its smoothness and develop more its spicy and focused side. 2022-2029

2020er	Peter Lauer	Riesling Trocken N°16	16 21	88
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The 2020er Riesling Trocken N°16 was made for half from own grapes harvested in Ayl and for half from purchased grapes from Saarburg, Wawern, and Wiltingen. It offers a quite aromatic and very nicely attractive nose of ginger-driven spices, herbs, pineapple, honeyed peach, anise, and mirabelle. The wine proves subtly creamy and fruity on the light-footed yet zesty and refreshing palate and leaves a delicate touch of power in the almost hot and firmly tart finish. This is best enjoyed with food to buffer off its inner presence. 2022-2027

### 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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