DOMAINE ZIND-HUMBRECHT

PINOT GRIS ROCHE CALCAIRE 2016

Pinot Gris Roche Calcaire 2016

Bottling date : September 2018

Alcohol : 12.0 °

Residual sugar : 11 g/l

Total Acidity : 3.0 g/l H2SO4

pH : 3.4

Yield : 65 hl/ha

Optimum drinking period : 2018-2032

Average age of the vines : 26 years

Terroir : Muschelkalk and Oligocene limestone

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Description :

Pinot Gris is a complicated and demanding grape variety that needs specific terroirs to thrive. This wine doesn't come necessarily from a specific site, but it contains all the younger vines from our limestone single vineyards, and more specifically the vines planted between 1988 and 1992 in the Windsbuhl. Harvested slightly earlier than the older vines, as we don't look for overripe character at all, we expect this wine to finish fermentation with as little sweetness as possible. However, in the Windsbuhl, the structure of the grapes often imposes the wine the presence of some sweetness like in 2016. The fermentation was slow but he wine found a harmonious balance after being active for a few months. We still not able to bottle it because it decided not to clarify as quickly as all other 2016 wines. As we refuse to use fining techniques, we just need to wait for the summer 2018 bottling period.

Tasting Notes :

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2/2018: still cloudy but shows a pale yellow colour. This wines shows a nice citrus/toasty profile. Still under the influence of the total lees, it will probably racked in preparation of the bottling in August 2018. The palate is delicate, very forward with a medium light palate, extremely enjoyable. Surprisingly, it tastes much drier than it should, the lower alcohol not adding unnecessary weight to the wine. The finish shows a nice acidity presence, almost completely hiding the light sweetness.

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