



DOMAINE ZIND-HUMBRECHT

ZIND 2019



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Bottling date : February 2021

Alcohol : 12.9°

Residual sugar : 1,6 g/l

Total Acidity : 4.6 g/l H₂SO₄ (7.1 g/l Tartaric)

pH : 3.2

Yield : 55 hl/ha

Optimum drinking period : 2024-2034

Average age of the vines : 30 years

Terroir : Muschelkalk calcareous (Trias)

Indice : 1



Description :

The Clos Windsbuhl was acquired by the Domaine Zind-Humbrecht at the end of 1987. We realized quickly that some parts needed to be replanted in order to choose either a better suited grape variety/root stock combination and/or change the density of plantation. The part of the Clos the nearest to the forest had to be replanted. While considering the options, we decided to choose slightly earlier ripening cultivars to compensate the cooling effect of the nearby forest. Instead of planting the classic combination Auxerrois/Pinot-Blanc, we replaced the later with Chardonnay. Unfortunately, the Chardonnay isn't permitted for still wines in Alsace, so we have to declassify this wine in Vin de France every year. Chardonnay is part of the Pinot family, but compared to Pinot-Blanc can produce lower yields and retain beautiful acidity on limestone geology of the Windsbuhl. In 2019, pro

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was actually quite small, so we also added a small percentage of Pinot-Gris in the blend that fermented bone dry.

Tasting Notes :

2/2021: pale yellow colour. The nose shows the strong limestone influence: mineral, stone driven, citrus fruits and some white fruits (peach) after some aeration. The wine fermented in a large recent oak cask (foudre) and was on full lees until bottling. The palate is quite strict, bone dry, with a racy sapid acidity that gives a juicy texture on the finish. The wine has a nice concentration, but because it is bone dry with a ripe acidity, it feels elegant and delicate.

DOMAINE ZIND-HUMBRECHT
4 ROUTE DE COLMAR
TURCKHEIM, 68230, FRANCE
Tel: +33 (0) 3 89 27 02 05
contact@zind-humbrecht.fr - www.zindhumbrecht.fr