



DOMAINE ZIND-HUMBRECHT



Pinot Gris Clos Jébsal 2022

Dry Wine

Technical presentation

Bottling :	January 2024
Acquired alcohol :	13.4°
Residual sugar :	Less than 0.5 g/l
Total acidity :	3.7 g/l H2SO4 (5.7 g/l Tartrique)
pH :	3.1
Yield :	38 hl/ha
Optimum tasting :	2025-2040+
Average age of vines :	Vineyard planted in 1983
Grape variety :	Pinot Gris
Terroir :	Clos Jébsal
Sweetness index :	1
Type :	Dry Wine
Vintage :	2022
Available for sale :	Yes
Soil :	Grey marls and gypsum (Keuper) South facing Very steep slope



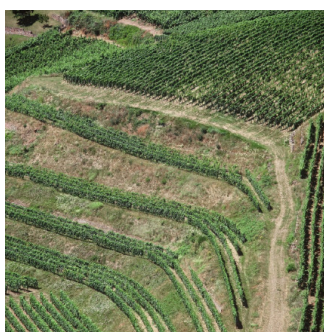
Description of Pinot Gris Clos Jébsal 2022

The Clos Jébsal was recomposed in 1983 when Léonard Humbrecht managed to put together all the different little vineyards on the Jébsal lieu-dit in Turckheim. The entire lieu-dit is only 1.3ha and was before divided amongst many small producers. Most parts were not planted since WW2. Its severe slope made it complicated to cultivate and most growers gave up. Until 1983. At the time, Riesling would have been also an obvious choice, but the deep and rich marl soil containing a higher clay percentage with excellent water reserves would allow any grape grown there to keep an excellent acidity and never suffer from drought. Recent vintages proved that point! This vineyard used to be an amazing place for noble rot, but as harvest is earlier under much drier condition, it made it very difficult to let the grapes go to VT or SGN level without problems. Since 2020, this vineyard is now harvested healthy, at normal ripeness, in order to produce a dry pinot-gris. And it works!

Tasting notes

01/2024: Pale yellow colour. As usual, the Jébsal has a very discreet nose, still restraint at this early stage of its life. We believe that this is the influence of the clay in this rich marl soil. Aeration will develop citrus aromas, leaving a sensation of tightness and purity, almost Riesling like! Despite being bone dry, the mid palate develops a rich soft texture enhanced by a saline acidity and complex bitterness. It clearly needs time to allow this quite powerful yet lean strict Jébsal to fully open. The finish is silky and elegant. This amazing terroir managed to go through a very hot vintage and still produce an extremely racy style of wine.

The Clos Jébsal of Turckheim



The wines from Clos Jébsal are discreet in their youth, often marked with flinty or smoky aromas. The expression of fruit linked to the concentration by botrytis is coaxied out with some time in bottle

