

Muscat Goldert Grand Cru 2020



Bottling date : 1/2022

Alcohol : 12.8 °

Residual sugar : 5 g/l

Total Acidity : 4.3 g/l H₂SO₄ (6.5 g/l Acide Tartaric)

pH : 3.4

Yield : 49hl/ha

Optimum drinking period : 2025-2040+

Average age of the vines : 33 years

Terroir : Oolitic calcareous, East gentle slope.

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Description :

The Muscat from the Grand Cru Goldert is a wine that holds a special place in the range produced by the Doaine Zind-Humbrecht. Often too aromatic and evolving too quickly, the Muscat Petits Grains (red and white) reach complexity and ageability on the Oolitic limestone of Goldert. This Grand Cru has always had a great reputation for this grape variety and this explains why it represents an important part of the Goldert plantations. This moderately late ripening terroir, exposed to the east on deep soils, allows for regular ripening and always keeps a significant acidity in the grapes. As often in the past, the 2020 was the last wine of this vintage to finish its fermentation, we almost had to postpone its bottling!

Tasting Notes :

1/2022: Straw yellow colour. As usual, the Goldert shows some austerity in his young age. The nose reveals aromas of ripe fruit, slightly minty and spicy, but above all also a light complex reduction typical of this wine. The aromatic opens gently after some time an aeration on a superb panoply of exotic fruits, always remaining on a very elegant register. The attack on the palate expresses lively tension, the structure is tight and vertical. The wine backbone is built on a saline acidity which brings a lot of freshness and elegance to the finish. It is undoubtedly a great dry wine for laying down.