

## Zind 2020



Bottling date : 1/2022

Alcohol : 12.8°

Residual sugar : <0.5 g/l

Total Acidity : 3.7 g/l H<sub>2</sub>SO<sub>4</sub> (5.7 g/l Tartaric)

pH : 3.1

Yield : 65 hl/ha

Optimum drinking period : 2025/2035

Average age of the vines : 31 years

Terroir : Muschelkalk calcareous (Trias) facing South  
- East

Indice : 1



### Description :

In 1989, the western part of the Clos, the closest to the magnificent Erhlach forest, was planted with Chardonnay. We preferred this variety to the traditional Pinot-Blanc for a blend with Auxerrois, the other variety planted just opposite the Clos. These two grape varieties are early ripening, but above all, Chardonnay in a late situation such as Clos Windsbuhl, has the ability to retain a very good acidity. Today, most certainly, late ripening grape varieties would easily reach a good ripeness on the coolest part of the Clos, and in the current context, we would certainly have chosen Riesling and not Chardonnay. It would have been a shame because the Zind produced as a blend of Chardonnay and Auxerrois is also a very good indicator of this great limestone terroir. Unfortunately prohibited in still wine, Chardonnay must be de-classified into Vin de France. As usual, this wine fermented for a whole year before becoming completely dry.

### Tasting Notes :

**8/2021:** pale yellow color. The nose is still massively dominated by the influence of limestone, so the wine is still austere and tight today. As usual, this young Zind takes time to open up but eventually reveals fresh citrus aromatics and above all a sensation of wet stones. On the palate, we find the typical delicate aspect of the Windsbuhl wines which are characterized by an airy, lacy structure. All the energy of the wine is carried by a magnificent ripe and salivating acidity. We do not find the solar character of the vintage on this wine as it expresses character and lightness at the same time. The finish is long and salivating.