

Gewurztraminer Hengst Grand Cru 2020



Bottling date : 8/2021

Alcohol : 15.8°

Residual sugar : 16.5 g/l

Total Acidity : 2.3 g/l H₂SO₄ (3.5 g/l Tartaric)

pH : 3.8

Yield : 37 hl/ha

Optimum drinking period : 2025-2045+

Average age of the vines : 69 years

Terroir : Marl-Oligocene limestone. South-South-East facing, medium to steep slope.

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Description :

The Hengst was classified Grand Cru in November 1982. It is located on a majestic steep south-east facing hillside on the village of Wintzenheim, very close to Colmar. The red limestone soil of the Oligocen period is made of high lime content sandstone containing calcareous pebbles and rich in iron. The top soil is actually quite thin, but the presence of clay (marl) gives this vineyard a very good drought resistances. Still today, Gewurztraminer is the most planted grape variety on the Hengst. Both combination of early ripening climate and high lime and iron content help obtain great phenolic ripeness, crucial for this grape. It also explains why this vineyard is also becoming famous for its red wine! This Gewurztraminer is produced from two very old vineyards located in the middle of the GC. In 2020, the grapes were very ripe and healthy. The ripeness level shows the rich potential of this sunny warm vintage. The Hengst fermented quickly and vigorously, like a stallion (Hengst is a Stallion in Alsace dialect!) and this powerful style suits the vineyard very well.

Tasting Notes :

8/2021: bright yellow/pale gold colour. This wine displays intense rich ripe white fruits aromas (peach, pears...) alongside spicy notes. Clearly, it is impossible to guess the power of this wine such is the nose complex and delicate, probably the result of a very healthy (no noble rot) vintage. This Hengst tastes soft and unctuous at the beginning, coating the palate with a velvety texture, until, it really unrolls its powerful huge intensity. Numbers made this wine qualify as sweet, but it really tastes barely off-dry. The sensation it leaves on the palate is harmony and length. What a wine, and despite its power, it will be a great match with lots of foods! (grilled, smoked, spicy, marinated... anything with character!).