

Gewurztraminer Rangen de Thann Clos-Saint-Urbain Grand Cru 2020



Bottling date : 1/2022

Alcohol : 15.6

Residual sugar : 2.5 g/l

Total Acidity : 2.8 g/l H₂SO₄ (4.3g/l Tartaric)

pH : 3.6

Yield : 35 hl/ha

Optimum drinking period : 2025-2045+

Average age of the vines : 41 years

Terroir : Sedimentary volcanic rocks. South facing, steep slope

Indice : 1



Description :

Of the 22ha of Grand Cru Rangen, only 1ha is planted with Gewurztraminer! The Domaine Zind-Humbrecht cultivates 0.5ha of it on the Clos-Saint-Urbain (5.5ha). This variety is sensitive to cold, especially during the flowering period, and is therefore particularly exposed at the altitude of the Rangen (350/480m) and to cold air currents in spring which descend the Thann valley. This is why our two small plots are located just above the Thur river, on the lower part of the Rangen, where they benefit from the thermal heat released by the river. The volcanic terroir of Rangen is capable of dominating this grape variety, which expresses itself with an aromatic smoke/flint character. Although harvested late, the Gewurztraminer on the Rangen often ferments energetically and often ends with a fairly dry balance, even completely dry as in the 2020 vintage. This variety is usually bottled earlier, but on this wine, we judged that a prolonged aging on lees will allow this wine to better digest its power.

Tasting Notes :

1/2022: Intense golden yellow colour. This Gewurztraminer Rangen gives off an unusual aromatic intensity for this grape variety, with a strong influence of the terroir (flint, smoked) but also aromas of green tea, spices, herbal infusion (ginger)... The palate is strict, structured around a noble bitterness and a nice acidity that masks the power of this very dry wine. The finish is long, endless, and persists with a mouthfeel reminiscent of decoctions of aromatic plants. Only the Rangen has been able to successfully produce wines with such improbable balance on such a grape variety!