



DOMAINE ZIND-HUMBRECHT

PINOT BLANC 2018

Pinot Blanc 2018



Bottling date : March 2019

Alcohol : 12.2 °

Residual sugar : 0.9 g/l

Acidite totale : 2.5 g/l H₂SO₄

pH : 3.40

Rendement : 79 hl/ha

Optimum de degustation : 2020-2023

Age moyen des vignes : 43 years

Terroir : Oligocene Calcareous and gravelly soil

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Description :

The Pinot Blanc wine is produced from grapes originating from the Turckheim village area and the single vineyard Rotenberg. The combination of gravelly soil and red limestone allows to achieve both a certain fruit expression, but also decent ageing potential and character. The limestone is absolutely needed to bring the structure and acidity that can sometime lack on the valley floor. Gradually, the Auxerrois grape is slowly replaced by pinot-blanc, as this grape can keep better freshness in the warm precocious valley floor. On the Rotenberg, on the opposite, the Auxerrois, richer and more expressive, shows the best potential. The wine fermented very fast in 2018, and finished bone dry. It was released therefore much earlier than usual.

Commentaires de degustation :

4/2020: Clear pale yellow colour. The nose is very expressive and gentle, showing a combination of white fruits, grain and light brioche style aromatics. The palate feels light and elegant. The wine is showing reverything at an early stage and that is probably the influence of the valley floor. The finish is elegant and medium long. This is a very easy wine to use and a wine that can fit many dishes

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