



DOMAINE ZIND-HUMBRECHT

PINOT GRIS CLOS WINDSBUHL 2017

Pinot Gris Clos Windsbuhl 2017



Bottling date : February 2019

Alcohol : 13.3°

Residual sugar : 7.7 g/l

Total Acidity : 3.8 g/l H₂SO₄

pH : 3.3

Yield : 23 hl/ha

Optimum drinking period : 2022-2042+

Average age of the vines : 48 years

Terroir : Muschelkalk calcareous, south/southeast facing. Medium slope

Indice : 1



Description :

The Pinot-Gris grape is mentioned in J. Becker's book (Windsbuhl 1912) on the amazing history of this vineyard, and the first note on this grape variety goes back to 1760, year when the Windsbuhl benefited from major improvement after some laws restricted the plantation of vines on the valley floor. The Windsbuhl is adjacent to the Vosges forest on the top of the village of Hunawihr. From there it is possible to contemplate the valley floor and in the distance, the Black Forest in Germany. The Muschelkalk limestone can be found on some other famous vineyards in Hunawihr and nearby village of Ribeauvillé. The small crop of 2017 is more caused by hectic weather through flowering. The vineyard was also affected by the April frosts, but much less than in Turckheim. In 2017, it was easy to pick the grapes at a correct ripeness, allowing the wine to finish dry within a year or two.

mentation. Like all Pinot-Gris wines and Riesling, the Clos Windsbuhl was kept 18 months on his full fermenting lees before bottling.

Tasting Notes :

3/2019 : yellow bright colour. The nose shows smoky, honeyed, wax, torrefaction (roasted) aromatics. There is a slight reduction, typical of the wines of this vineyard in their youth. The palate is superb, still closed, but express a broad and generous character with a dry finish. A nice intensity on the finish brings precision and character.

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