



# DOMAINE ZIND-HUMBRECHT

## RIESLING RANGEN DE THANN CLOS SAINT URBAIN 2019

### Riesling Rangen de Thann Clos-Saint-Urbain Grand Cru 2019



Bottling date : February 2021

Alcohol : 13.2°

Residual sugar : 2.8 g/l

Total Acidity : 4.7 g/l H<sub>2</sub>SO<sub>4</sub> / (7.3 g/l Tartaric)

pH : 3.2

Yield : 18 hl/ha

Optimum drinking period : 2024-2049+

Average age of the vines : 57 years

Terroir : Sedimentary volcanic rocks

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#### Description :

The Rangen Grand Cru is a dramatic vineyard in every sense of the word! The topography is impressive with a very steep slope that makes the neighbouring rooftops look flat and a commanding position above the old town of Thann and the river Thur that runs at the foot of the vineyard. The climate is also unique. The vines enjoy lots of sun energy on the south facing slope, but the higher altitude and cold air running down the deep and cold Thur valley makes it actually quite late ripening. The soil is unique: compacted volcanic ash or Grauwacke eventually decay in smaller element including high quality clay, capable to fix a unique mineral composition and a valuable humus, so crucial in this poor looking rocky vineyard. The Rangen produces wines with a unique

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extraordinary originality. Volcanic wines may be fashionable, but this vineyard has proven greatness as far as the history of the town goes, and that goes back to the 11<sup>th</sup> century! Very small crop in 2019 due to some millerandage, but the grapes looked fantastic and ended up with a rare concentration. The fermentation took forever to finish, but the wine is eventually fully dry.

**Tasting Notes :**

**2/2021:** pale gold colour. The nose goes straight to the point: massive volcanic influence with complex flinty aromas, smoke, crushed rocks and a strong sense of minerality fighting with some beautiful ripe white fruits. The wine took forever to be ready for bottling, and a long élevage make so much sense in this case. On the palate, the Rangen is in charge! It is coating the entire mouth with sheer mineral intensity in a very complex manner. Long, powerful, intense, endless presence! The mineral presence is so imposing that it almost completely covers a very powerful acidity. I dream of the perfect wine and I believe this is it!

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