



# Zind Humbrecht



DOMAINE  
ZIND-HUMBRECHT



## Riesling Brand Grand Cru 2019

Alsace, France

The Grand Cru Brand overlooks the village of Turckheim and its steep south, south-east facing enjoy a very solar and warm micro-climate. First grapes flowering can be seen in the Brand. The precocity is not only linked to the climate but also to the granitic soil, capable to capture and transfer the sun energy to the vines.

The granite soil of Brand is quite special, because it contains a lot of black mica which produces very interesting types of clay as it decomposes. Of course, this only happens in soils that are alive (not compacted and chemical free). This mechanism is important as the clay will be able to fix and release important minerals to the vines. 2014 is an exceptional vintage for the Brand. This vineyard performs well in balanced vintages, especially when water is not too limited.

The growth was regular and consistent and it was easy to harvest the grapes at optimum physiological ripeness without any excessive weight. Very slow fermentation and at the end, the wild yeast delivered a great wine.

**Tasting Notes :** Bright yellow colour. The nose is already expressive for such a young wine. Of course, long lees contact (2 years) and the recent bottling explain a slight austerity. Nevertheless, the granite is well present in this wine: opulent rich nose with white fruit aromas, acacia honey and grinded stones, almost smoky. The same goes for the palate, so characteristic of Brand. The wine coats the palate, is long and reveals great depth and complexity. The acidity is ripe, caresses the palate without being aggressive but is well present and explains a racy dry finish. I would expect a great ageing potential.

Alcohol :12,50 %

Composition: 100% Riesling



VOYAGEURS DU VIN

DISTRIBUTED BY

[WWW.VOYAGEURSDUVIN.COM](http://WWW.VOYAGEURSDUVIN.COM)



DOMAINE  
ZIND-HUMBRECHT

## Riesling Brand Grand Cru 2019



### **Wine Enthusiast (WE) : 97 Points (2018)**

*The flinty smoke of reduction precedes apple and lemon on the youthful nose of this wine. The palate hits home with a concentrated, heightened juiciness with innate energy and drive. On the mid palate, there's bundled lemon freshness, pithy texture, steely concentration and muscular tone. Quite a powerhouse, the wine is also well proportioned. The finish is bone dry and the concentration promises that this will evolve for decades. Drink by 2045*



### **James Suckling (JS) : 97 Points (2018)**

*Although only just beginning to open up, this is already a breathtakingly vibrant dry white that marries perfectly ripe, fresh-pineapple character with enormous minerality dominating the stunningly long and precise finish. In spite of all this intensity, the wine has an almost weightless feel to it. Did somebody say langoustines? From biodynamically grown grapes. Drink or hold.*



### **Wine Spectator (WS) : 93 Points (2018)**

*A rich, medium-bodied white, with an aromatic petrol overtone and a frame of zesty acidity enlivening the creamy flavors of baked papaya, pink grapefruit granita, honeycomb and gingersnap biscuit. Clean-cut on the saline-laced finish. Drink now through 2033.&nbsp;*



VOYAGEURS DU VIN

DISTRIBUTED BY

[WWW.VOYAGEURSDUVIN.COM](http://WWW.VOYAGEURSDUVIN.COM)