

Zind Humbrecht

Riesling Brand Grand Cru 2022 is a precise and elegant wine , chiselled by granite soils, offering crystalline minerality, white fruits, and a long, dry finish with remarkable ageing potential.



Riesling Brand Grand Cru 2022

Alsace, France

Region and Vineyards

The Brand Grand Cru vineyard rises above the village of **Turckheim** in central Alsace, facing the Munster valley. Its name, meaning "burning" or "hot," recalls the exceptional sunshine exposure it receives, particularly late in the day, which makes it the domaine's most precocious Riesling site.

Soils are dominated by **biotite granite**, which decomposes rapidly, releasing fine elements of clay and minerals that accumulate deep within the mother rock. Only older vines, with their deep roots, can access these nutrients, which contribute to the wine's distinctive **mineral precision and density**. The Zind-Humbrecht parcels, including Brand, Steinglitz, and Schneckelsburg, benefit from biodynamic cultivation, enhancing soil life and terroir expression. The 2022 season brought much-needed mid-August rainfall, avoiding hydric stress, and ensuring healthy ripening despite overall hot and dry conditions.



MAINE ZIND HUMBRECH

Winemaking

The 2022 vintage is made from **100% Riesling**, grown organically and biodynamically. Harvesting occurred between **August 22 and September 20**, depending on parcel maturity. Despite small yields due to flowering challenges, the grapes achieved perfect physiological ripeness with preserved acidity.

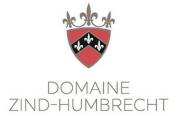
Fermentation was long and steady, eventually fermenting to dryness. The wine was aged for **12 months in large oak foudres** on its lees, a traditional method at Zind-Humbrecht, which enhances texture and complexity while preserving purity. Malolactic fermentation was allowed, adding a subtle roundness to the natural tension of Riesling. The resulting wine has **1 g/L residual sugar**, confirming its dry style, with **13.6%** alcohol.

Alcohol:13,60 %

Composition: 100% Riesling







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Tasting Notes

- Color: Bright pale yellow with green highlights.
- **Aroma:** Precise, stony, and pure, dominated by wet stone and flint, gradually opening with aeration to reveal white fruits such as pear and apple.
- Palate: Dense and mineral, with great volume and tension. Dry, long, and harmonious finish, showing richness without heaviness, and a promise of graceful ageing.

Did you know?

The name **Brand** shares its origin with "Brandy," meaning "burning" or "hot." According to legend, the Brand hillside was the site of a great battle where knights set the slope on fire, leaving it eternally marked. This fiery association is echoed in the vineyard's sun-soaked exposure and its ability to produce wines of blazing intensity and longevity.

Wine Pairing Ideas

- **Fresh oysters with lemon:** The saline minerality enhances briny flavours and freshness.
- **Grilled trout with herbs:** Riesling's tension cuts through the richness of freshwater fish.
- Thai green curry: The wine's precision balances aromatic spices and heat.
- **Aged Comté cheese:** Its nutty, crystalline character mirrors the wine's mineral depth.



Vinous (Antonio Galloni) (VN): 96 Points (2022)

The 2022 Riesling Brand Grand Cru is from a granite site. The nose crackles with citrus zest. The palate is so clear, juicy and brilliant. This comes together with luminosity, lightness and ease. Grapefruit zest appears on the finish, revealing more of its aromatic layers. Concentration, tingling freshness, zesty phenolics and a distinct light-footedness make this supremely balanced and juicy.



Wine Spectator (WS): 94 Points (2022)

Stony minerality keeps pace with the supple, round well of orchard fruit and pink grapefruit, with blanched almond and chamomile details. Starts off silky, almost oily in texture, then is invigorated by candied ginger spiciness and saline bitterness. Full and complex, with good tension. Drink now through 2035. 200 cases imported.



