

Zind Humbrecht

From a historic estate crafting terroir-expressive wines since 1959 (lineage since 1620), Heimbourg 2018 epitomizes the domaine's relentless focus on site and texture.





Alcohol :12,70 %

Composition: 100% Riesling

Riesling Heimbourg 2018

Alsace, France

Region and Vineyards

Heimbourg sits on the hills above **Turckheim** in central Alsace, a continuation of the Brand and Clos Jebsal slopes. The site is very steep and faces **south to south-east**, maximizing sunlight while benefiting from the cool valley breezes that preserve acidity. Its **Oligocene** bedrock is a mosaic of marl-calcareous sandstone and compact limestone, a matrix that yields Rieslings with firm structure, saline length and a distinctly chalky, mouth-coating texture.

The domaine farms Heimbourg biodynamically and owns roughly **4 hectares** of the ~7 -hectare lieu-dit. The thin, rocky topsoils force deep rooting, limiting vigor and concentrating flavors. In warm years such as **2018**, the limestone's cooling effect and this exposure are crucial: grapes ripen fully without losing freshness, and the wines show both citrus purity and stony austerity.

Winemaking

The fruit is **100% Riesling** from Heimbourg, harvested for a **dry** style (Zind-Humbrecht's sweetness **Indice 1**). Fermentation occurs with **indigenous yeasts** in large, neutral oak foudres, followed by extended aging on the full lees to refine texture and integrate the site's pronounced mineral imprint.

Technical profile for 2018: **bottled January 2020**; **12.7% vol.** alcohol; **residual sugar 4.7 g/L**; total acidity **4.1 g/L** (**H**□**SO**□ ≈ **6.3 g/L tartaric**) **pH 3.10**. The long élevage polishes the wine's edges without adding overt oak flavor, allowing limestone tension and citrus-driven aromatics to take center stage.

Tasting Notes

- Color: Pale lemon with green highlights; youthful, bright rim.
- **Aroma**: Lime zest, bergamot and orange blossom overlay crushed stone, wet slate and subtle lees-derived smokiness; hints of white peach and grapefruit pith with air.
- **Palate**: Bone-dry and taut. A linear, chalk-etched core drives citrus and stone-fruit flavors; saline snap and fine phenolic grip extend a long, elegant, mouthwatering finish.







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Did you know?

Zind-Humbrecht includes a **sweetness index** (Indice 1-5) on its labels to guide style; **Heimbourg 2018 is Indice 1**, meaning analytically or sensorially dry. It's a transparent way to signal vintage-by-vintage variations while staying true to terroir.

Wine Pairing Ideas

- **Sole meunière** beurre noisette richness is cut by the wine's acidity and saline snap.
- **Sushi & sashimi** lime-zesty precision highlights raw fish sweetness and umami.
- **Roast chicken with lemon & thyme** citrus/herbal notes echo the wine's aromatics; limestone grip handles the jus.
- **Choucroute garnie** classic regional pairing: dryness and acidity refresh salty, fatty pork and tangy cabbage.

89

Robert Parker (RP): 89 Points (2018)

From a quite steep, southwest-facing Turckheim cru on Oligocene limestone and from 24-year-old vines, the 2018 Riesling Heimbourg offers a clear, fresh and aromatic bouquet that eventually indicates a bit of hydric stress and lacks the aromas of juicy, fully ripe and vital fruit. Round and elegant on the palate, this is a lush and pure dry Riesling, with a grippy, dense, dry but also somewhat watery finish. It's not really exciting, but it's a classic to be served with fish. 12.7% stated alcohol. Natural cork. Tasted in January 2023.



