

DOMAINE ZIND-HUMBRECHT



Riesling Heimbourg 2018

Alsace, France

The Heimbourg single vineyard (9ha) is located on a small detached hillside, east of the Grand Cru Brand, in Turckheim. Between the two hills, there are many geological fault lines on a short distance.

The Heimbourg lies on a young Oligocene limestone marl soil, facing south to west on a very steep slope. Mostly abandoned after WW1, my father Leonard started to acquire land there in the 70s. It took a long time to repair the walls, pull out the trees and plant the 4.5ha that we have today. Turckheim is a very precocious area, but the Heimbourg enjoys a slightly cooler soil and exposition. The soil is quite shallow, especially on the top part of the vineyard and therefore yields are naturally quite low for a limestone vineyard.

This vineyard can climb high in ripeness and harvesting the right day can be tricky.

Tasting Notes: Bright yellow colour. The nose is typical of Heimbourg at this early stage: tight, austere, mineral, strong lees influence, but despite an almost reductive aspect, it reveals quickly ripe citrus fruit. Elegant mid palate, but the limestone large texture provides a certain weight. Long and very dry finish with the classic vintage tannins. The Heimbourg dominates the richness of the vintage and delivers a classic style worth ageing many years.

Alcohol :12,50 %

Composition: 100% Riesling







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Robert Parker (RP): 93 Points (2015)

Harvested on the 3rd of September (it's from a south/south-west-facing vineyard!), the 2015 Riesling Heimbourg is pure, ripe and stony on the nose, with concentrated lemon and crushed stone aromas. Dense, intense and piquant, this is a very elegant, juicy but always lean Riesling; it has a long, pure and salty finish with a good structure. The acidity is ripe and perfectly integrated. Tasted as a sample that was ready to be bottled on one of the following days.



Wine Spectator (WS): 92 Points (2015)

Firm and broad-shouldered, this dry and spicy Riesling offers a vibrant mix of crunchy white peach and poached quince, slivered almond and fleur de sel notes. Long and spicy on the racy finish. Not imported into the U.S. Drink now through 2030. 500 cases made.



