

Zind Humbrecht

From Hunawihr's limestone slopes, this biodynamic Gewurztraminer combines subtle aromatic depth with a sweet balance and remarkable freshness.

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96



Gewurztraminer Clos Windsbuhl 2022

Alsace, France

Region and Vineyards

The Clos Windsbuhl is a small **7-hectare hillside** located above the village of Hunawihr, turning from east to south with relatively steep slopes. Nestled against the forest, it overlooks the Alsace plain and benefits from altitude and cooling breezes. These factors, combined with a **later-ripening climate**, produce wines of higher acidity and natural elegance.

The soils are composed of **Muschelkalk (dolomitic limestone)**, rich in seashells and magnesium. This mineral composition, combined with shallow topsoils, forces deep rooting and contributes to the vineyard's characteristic bright structure. In 2022, perfect ripening was achieved thanks to the cooling effect of altitude and forest proximity, which balanced the warmth of the vintage. Grapes were harvested in excellent health, with a naturally sweet equilibrium.

Winemaking

The wine is made from **100% Gewurztraminer**, cultivated under organic and biodynamic certification. The 2022 season avoided severe frost, with rapid spring growth. Hot, dry conditions limited disease but reduced yields at flowering. Late summer storms brought welcome moisture, although some isolated hail occurred. Harvest took place between **22 August and 20 September**, according to vineyard maturity.

Fermentation and ageing were carried out in **large oak foudres for 12 months**, on full lees with natural malolactic fermentation. Technical data: **pH 3.45, total acidity 3.3 g/L, residual sugar 39.8 g/L, alcohol 13.1%**. This composition reveals a classic Gewurztraminer with sweet balance, framed by freshness and tannic structure, destined for slow development.

Alcohol :13,10 %

Composition: 100% Gewürztraminer

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Tasting Notes

- **Color:** Pale yellow with subtle brilliance.
- **Aroma:** Delicate and discreet, building gradually with elegant floral tones; complex and persistent, with minerality softening Gewurztraminer's natural richness.
- **Palate:** Sweetness balanced by lively acidity and ripe tannins; finishes with a citrus-driven structure enhanced by saline notes; elegant, restrained, and long.

Did you know?

The magnesium-rich dolomitic limestone of Windsbuhl has been shown in mineral tastings to directly influence wine structure, explaining the **signature tension and elegance** in all its wines, including Gewurztraminer—an unusual trait for this typically opulent grape.

Wine Pairing Ideas

- **Foie gras with spiced chutney:** Sweetness and freshness complement rich textures and spice.
- **Thai coconut curry with lemongrass:** Acidity and minerality balance spice and creaminess.
- **Munster cheese:** Alsace's traditional pairing, where pungency meets aromatic complexity.
- **Apricot tart:** The wine's sweet balance and floral depth echo stone fruit desserts.

96

Robert Parker (RP) : 96 Points (2022)

From at least 55-year-old and possibly up to 100-year-old vines, the 2022 Clos Windsbuhl Hunawihr Gewurztraminer is deep, intense, elegant and spicy on the rich and iodine nose. It's very rich and powerful on the palate with fine tannins, fine salinity and remarkable elegance. 13.1% stated alcohol plus 39.8 grams per liter of residual sugar. Natural cork. Tasted at the domaine in April 2024.

96
James
Suckling

James Suckling (JS) : 96 Points (2022)

I love the subtle floral honey, ripe grapefruit and shiso leaf aromas of this super-elegant and creamy, full-bodied gewurz that is so unique you might well not recognize the grape variety. What delicacy and vitality at the long, silky finish. From biodynamically grown grapes.