

Zind Humbrecht

A spicy and expressive Gewurztraminer , shaped by old massal selections and a warm valley floor microclimate, showcasing complexity without heaviness.

DOMAINE
ZIND-HUMBRECHT

92
James
Suckling



Gewurztraminer Roche Roulée 2021

Alsace, France

Region and Vineyards

The Roche Roulée vineyards lie on the **gravelly alluvial soils of Turckheim's valley floor**. Although valley-floor sites are often overlooked in Alsace, this terroir enjoys a particularly warm and dry microclimate. The absence of the Vosges' evening shadow ensures longer sunshine hours, allowing Gewurztraminer to ripen fully while retaining freshness.

The vines used here are from **very old massal selections**, differing from modern clones that often produce heady, perfumed wines. Instead, these selections yield a **more nuanced aromatic profile**, with spice and floral complexity. The gravel soils promote drainage and contribute to a supple, approachable texture, making Roche Roulée a distinctive and more **accessible expression of Gewurztraminer** compared to the estate's grands crus.

Winemaking

The **2021 vintage** was one of challenges and contrasts. Severe frost in April reduced yields drastically, while summer rains encouraged rapid growth but also mildew pressure. Fortunately, the return of dry, sunny conditions in August and September ensured healthy grapes. Harvest took place between **September 15 and October 2**, producing a small but concentrated crop.

The wine is made from **100% Gewurztraminer**, fermented with indigenous yeasts and aged **12 months in large oak foudres**. Malolactic fermentation occurred, adding texture and balance. The final analysis shows **14.4% alcohol, 3.4 g/L acidity, and just 3.1 g/L residual sugar**, making this a distinctly **dry Gewurztraminer**. Certified **organic and biodynamic**, it reflects Zind-Humbrecht's philosophy of terroir transparency.

Alcohol :14,40 %

Composition: 100% Gewürztraminer

VOYAGEURS DU VIN

DISTRIBUTED BY

WWW.VOYAGEURSDUVIN.COM

DOMAINE
ZIND-HUMBRECHT

Gewurztraminer Roche Roulée 2021

Tasting Notes

- **Color:** Pale and bright.
- **Aroma:** Expressive and aromatic from the outset, with floral lift, exotic fruits, and a developing spice character as the wine opens.
- **Palate:** Medium-bodied, lively, and sapid, combining ripe fruit with refreshing acidity. Finishes dry, with elegance and an easy drinkability rare for Gewurztraminer.

Did you know?

The **"Roche" series** from Zind-Humbrecht, including Roche Roulée, was created to highlight specific soil types in Alsace outside the grand cru classification. It allows wine lovers to explore terroir-driven expressions at a more accessible level, while retaining the domaine's hallmark precision and biodynamic ethos.

Wine Pairing Ideas

- **Chicken tagine with apricots:** The exotic fruit and spice in the wine resonate with the dish's sweet-savory balance.
- **Shrimp pad thai:** Its freshness and acidity cut through richness, while floral spice complements Asian aromatics.
- **Goat cheese tart:** The dry style and sapid acidity enhance the tangy creaminess of chèvre.
- **Pork tenderloin with ginger glaze:** The wine's exotic notes and dry finish highlight the dish's sweet-spicy profile.

92 James Suckling

James Suckling (JS) : 92 Points (2021)

In spite of its ripeness and floral sensuality this gewurz has a wonderful freshness, citrusy delicacy and dry elegance. Long silky and stony finish.