Zind Humbrecht

Crafted by Olivier Humbrecht MW , this biodynamic wine reveals how Clos Saint Urbain's steep slopes can transform Gewurztraminer into a noble, ageworthy expression.

DOMAINE
ZIND-HUMBRECHT

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Gewurztraminer Rangen de Thann Clos Saint Urbain 2022

Alsace, France

Region and Vineyards

Rangen de Thann, the southernmost Grand Cru of Alsace, sits at the end of the Thur valley where the Vosges Mountains descend sharply. The **altitude (350-480 m)** and the valley's cool climate make it one of the region's latest-ripening sites, yet its steep, south-facing slopes bathe in sun, ensuring full grape maturity.

The soils are of **volcanic origin**, composed of dark tuff and grauwacke, which not only absorb heat but also impart a striking smoky, saline and mineral edge to the wines. Gewurztraminer, usually known for its exuberant aromatics, is here restrained and shaped by terroir, gaining **structure, depth, and longevity** unusual for the variety. Clos Saint Urbain, the monopole of Domaine Zind-Humbrecht within Rangen, has become emblematic of the estate's philosophy of showcasing terroir above varietal character.

Winemaking

The **2022 vintage** was marked by hot, dry conditions with a significantly reduced crop due to poor flowering. Nonetheless, the grapes harvested between late August and late September were perfectly healthy, with little botrytis compared to historic vintages.

The wine is **100% Gewurztraminer**, fermented with indigenous yeasts, a hallmark of the domaine. Rangen's wild yeasts encouraged a long fermentation, often leading to wines that finish dry. The wine matured for **12 months in large oak foudres**, with **malolactic fermentation completed**. With an alcohol of 14.5% and just 4 g/L residual sugar, this is an unusually **dry, structured Gewurztraminer**. Certified **organic and biodynamic**, it reflects the domaine's commitment to sustainable viticulture.

Alcohol :14,50 %

Composition: 100% Gewürztraminer

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Tasting Notes

- **Color:** Bright golden yellow.
- **Aroma:** Initially restrained, opening with smoky and peaty notes. With aeration, layers of volcanic minerality emerge, complemented by subtle hints of exotic spice and faint floral tones.
- **Palate:** Dense and velvety, yet dry and taut, supported by ripe tannins and a distinctive saline, almost phenolic grip. The finish is long, firm, and marked by the signature **volcanic minerality of Rangen**. This is a tense, ageworthy wine that will gain in expressiveness with cellaring.

Did you know?

The Rangen vineyard is so steep that it must be terraced, and legend holds that **Hercules himself drank so much Rangen wine that he collapsed on its slopes**, leaving behind his club—now symbolized in Colmar's coat of arms.

Wine Pairing Ideas

- **Roast goose with chestnuts:** The wine's richness and smokiness complement the dark meat and earthy stuffing.
- **Spicy Thai curry:** Its dry extract and saline grip temper the heat while harmonizing with aromatic spices.
- **Smoked salmon with dill cream:** The volcanic smokiness mirrors the fish's flavor, while the freshness cleanses the palate.
- **Mature Munster cheese:** The wine's power and saline edge cut through the richness of this classic Alsace pairing.

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Robert Parker (RP) : 94 Points (2022)

From 43-year-old vines on sedimentary volcanic rocks (tuffs and graywacke), the 2022 Clos Saint Urbain Rangen de Thann Gewurztraminer is pure, saline and flinty on the nose that reveals lemon and grapefruit peels. Lush, refined and elegant on the palate, this is a rich, tight and tannic, classically bitter yet also almost austere-finishing Gewürztraminer with power and tension. The wine lacks a bit of generosity, but it has power and concentration. 14.54% stated alcohol plus four grams per liter of residual.