

Zind Humbrecht

Riesling Heimbourg 2021 delivers limestone-driven elegance , with crystalline minerality, citrus brightness, and refined austerity balanced by a delicate finish.

DOMAINE
ZIND-HUMBRECHT



Riesling Heimbourg 2021

Alsace, France

Region and Vineyards

The Heimbourg vineyard lies just above the village of **Turckheim**, in continuity with the Grand Cru Brand and Clos Jebsal. It occupies a very steep **southwest-facing slope**, maximizing late-day sun exposure while remaining ventilated.

Its soils are a complex mix of **marl-calcareous sandstone** with Oolithic limestone rocks set in iron-rich sandstone. This geology originates from the erosion of calcareous deposits atop the Vosges Mountains. Rocky, shallow, and demanding, the soils allow vine roots to penetrate only until the presence of free lime halts them. This stress results in wines marked by **delicacy, firm acidity, and a strong mineral signature**.

Winemaking

The 2021 vintage is made from **100% Riesling**, cultivated organically and biodynamically. After a challenging growing season marked by April frost and summer mildew pressure, harvest took place from **September 15 to October 2** under sunny, dry skies. Yields were very small, contributing to exceptional concentration.

Fermentation was slow and extended — one of the longest of the vintage — until the wine reached full dryness. It was aged **12 months in large foudres on its lees**, with natural malolactic fermentation. Technical data: pH 3.1, total acidity 4.4 g/L, residual sugar 3 g/L, alcohol 12.9%. This balance underscores the taut, dry, and expressive character of the wine.

Tasting Notes

- **Color:** Bright yellow with glints of gold.
- **Aroma:** Immediate impression of limestone minerality, later opening to citrus zest, bergamot, spice, and a subtle austerity that enhances precision.
- **Palate:** Tight, dry, and vibrant, driven by firm acidity; delicate yet expressive finish, inviting and refined, with excellent ageing potential.

Alcohol :13,30 %

Composition: 100% Riesling

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Did you know?

Heimbourg, though not classified as a Grand Cru, shares the same geological heritage as some of Alsace's greatest terroirs. Its marl-limestone soils are found in several top Alsace vineyards, making it a **hidden gem** for Riesling lovers who seek finesse and terroir expression.

Wine Pairing Ideas

- **Seared scallops with citrus beurre blanc:** The wine's acidity and mineral tension highlight the sweetness of scallops.
- **Grilled chicken with lemon and thyme:** Freshness complements herbs and citrus seasoning.
- **Pasta with clams and white wine sauce:** Salinity and minerality resonate with the sea flavours.
- **Goat cheese crottin:** Acidity and minerality balance the tangy creaminess of young goat cheese.