

Zind Humbrecht

Riesling Heimbourg 2022 delivers crystalline precision , where citrus fruit brightness meets limestone austerity, evolving into length and complexity with age.

DOMAINE
ZIND-HUMBRECHT

94
James
Suckling



Alcohol :13,30 %

Composition: 100% Riesling

Riesling Heimbourg 2022

Alsace, France

Region and Vineyards

The Heimbourg vineyard lies above **Turckheim**, facing southwest towards the Munster valley. This **small, steep, and solar-exposed hillside** has long been considered one of Alsace's finest lieux-dits. Its soils are dominated by Oligocene limestone, with poor, rocky topsoils that encourage deep root penetration and restrict vigor.

Zind-Humbrecht owns about two-thirds of this vineyard, today planted mainly with Riesling and Pinot Gris. Younger vines, planted biodynamically from the outset, are proving remarkably successful, producing grapes of purity and early quality. While the soils ripen fruit late, the sunny exposure ensures full maturity even in challenging vintages. In 2022, drought did not impact vines here, but careful monitoring was essential to avoid overripeness.

Winemaking

The wine is made from **100% Riesling**, organically and biodynamically grown. The 2022 vintage avoided the severe frosts of 2021, though flowering issues reduced yields. A hot, dry summer brought minimal disease pressure, with late storms restoring balance. Harvest occurred between **August 22 and September 20**, parcel by parcel.

Fermentation was unusually slow but steady, continuing until the wine reached full dryness. Ageing took place for **12 months in large foudres** on fine lees, with natural malolactic fermentation. Technical data: **pH 3.2, total acidity 3.9 g/L, residual sugar 2 g/L, alcohol 13.3%**. This balance defines a dry, tightly structured Riesling with length and ageing capacity.

Tasting Notes

- **Color:** Pale yellow-gold.
- **Aroma:** Expressive, with citrus fruits, white stone fruits, and a precise limestone character combining stony notes and subtle minerality.
- **Palate:** Crisp, ripe, and tense, with acidity enhanced by a calcareous edge of gentle bitterness; tight at first, but unfolds to great length and depth.

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Did you know?

Zind-Humbrecht pulled out its last Gewurztraminer vines from Heimbourg after 2012 to focus entirely on Riesling and Pinot Gris. These replantings, made directly under **biodynamic cultivation**, have shown exceptional quality from a surprisingly early stage — proof of how healthier root systems can accelerate terroir expression.

Wine Pairing Ideas

- **Sea bass with lemon butter sauce:** Acidity and minerality complement delicate fish.
- **Roast guinea fowl with herbs:** Structure and freshness balance savory richness.
- **Sushi or sashimi:** Purity and tension enhance raw fish and umami flavors.
- **Tomme de Savoie cheese:** The wine's limestone precision harmonizes with earthy, nutty cheese.

94 James Suckling

James Suckling (JS) : 94 Points (2022)

Bold and rich with huge yellow fruit and an ample structure on the succulent medium- to full-bodied palate. Lively acidity, but the fine tannins are what drive the long, quite dramatic finish. From biodynamically grown grapes. Drink or hold.

92 Wine Spectator

Wine Spectator (WS) : 92 Points (2022)

There's loads of salty concentration to this warm, generous style, with an alluring core of stone fruit, spiced apple, chamomile and warm hay. Zesty and bright, with good tension to the well-meshed palate. A thread of green herbs and orange zest adds to the complexity on the finish, paved with stone. Drink now through 2035.

92 vinous

Vinous (Antonio Galloni) (VN) : 92 Points (2022)

The 2022 Riesling Heimbourg was picked next to the Brand Grand Cru from two steep parcels, one south-west-facing, the other entirely west, rooting in poor iron-rich limestone. A touch of reduction casts a flinty haze on absolutely zesty citrus that unites Meyer lemon, grapefruit and tangerine. The palate is ripe and juicy with serene, expansive acidity that spreads a grapefruit zestiness. Beautifully nuanced aromatics make for a succulent, refreshing wine. (Bone-Dry)