Zind Humbrecht

Clos Windsbuhl 2022 embodies purity and precision , a Riesling of crystalline elegance with discreet citrus and saline minerality that promises graceful evolution in bottle.

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97

Riesling Clos Windsbuhl 2022

Alsace, France

Region and Vineyards

Clos Windsbuhl lies above the village of **Hunawihr**, a picturesque commune renowned for its steep, late-ripening vineyards. The site is cooler and higher than many Alsace vineyards, giving the Riesling a naturally vibrant acidity and refined structure. Historically, achieving ripeness here was more difficult in the 1950s and 1960s, but today's climate makes this terroir an **advantage**, producing wines of remarkable elegance.

The soils are dominated by **limestone mother rock**, often close to the surface, forcing the vines to struggle and root deeply. At the top of the Clos, shallow soils planted with Pinot Gris in 1990 were over-grafted with Riesling in 2021, contributing complexity despite their youth, since the root systems are already mature. Zind-Humbrecht has long farmed the site according to **organic and biodynamic principles**, enhancing terroir expression and longevity.

Winemaking

The wine is made from **100% Riesling**, harvested last among the estate's Rieslings in 2022 due to the cooler microclimate of the Clos. The growing season began with a frost-free spring, followed by hot, dry months that reduced yields but preserved vine health. Late summer storms restored balance, though with some localized hail damage. Harvest occurred between **22 August and 20 September**, with Clos Windsbuhl being among the very latest picks.

Fermentation was **long and slow**, taking until summer 2023 to reach dryness. The wine was aged for **12 months in large oak foudres** on total lees, with natural malolactic fermentation. Technical details: **pH 3.0; acidity 4.8 g/L; residual sugar 2.6 g/L; alcohol 12.5%**. This profile delivers a dry, finely etched Riesling with subtle power and tension.

Alcohol :12,50 %

Composition: 100% Riesling

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Tasting Notes

- **Color:** Pale yellow with greenish highlights.
- **Aroma:** Subtle citrus, with delicate floral and mineral notes; youthful discretion that suggests hidden depth.
- **Palate:** Elegant, vibrant, medium-bodied with a tense structure and velvety saline acidity. A wine of delicacy and finesse, showing the Clos Windsbuhl signature of acidity, complexity, and balance.

Did you know?

In 2021, Zind-Humbrecht over-grafted 32-year-old Pinot Gris vines with Riesling in Clos Windsbuhl. By 2022, these vines were already contributing grapes with the full character of mature vineyards—**an unusual phenomenon that accelerated terroir expression** thanks to established root systems.

Wine Pairing Ideas

- **Oysters with mignonette sauce:** saline acidity enhances briny freshness.
- **Grilled turbot with lemon butter:** tension and citrus cut through richness.
- **Thai green curry:** aromatic purity and acidity balance spice and coconut.
- **Comté cheese:** nutty complexity resonates with Riesling's mineral depth.

97

Robert Parker (RP) : 97 Points (2022)

Picked very late in the middle of September, the 2022 Clos Windsbuhl Hunawihr Riesling offers a very deep, rich and intense, lime and limestone-driven bouquet that is very distinctive, rich, coolish, fresh and citric. Round and generous on the palate, this is a powerful, complex, very salivating Windsbuhl Riesling with the generosity and finesse (also in terms of acidity) of a grand cru and a lemon-fresh (and bitter) finish The wine is wide and juicy but also refined and fresh in all its minerality. It is also really rich and potent yet not at all driven by alcohol. 12.46% stated alcohol.

96 vinous

Vinous (Antonio Galloni) (VN) : 96 Points (2022)

The 2022 Riesling Clos Windsbuhl is a "bucolic" site, Humbrecht says, surrounded by forest and fields at altitude. It is on rocky Triassic limestone. The wine is slightly flinty and nutty on the nose. The palate is stony, too, taut and bright but flowing like clear spring water, cooling, with ever more citrus coming to the fore. Lemon zestiness and lovely brightness make this mouth-puckeringly tangy and deliciously thrilling. (Bone-Dry)

93 Wine Spectator

Wine Spectator (WS) : 93 Points (2022)

A full-bodied, mineral-rich style, with a lot of power behind its lemon rind and stone fruit notes, which are broad and mouthfilling. The foundation of flinty mineral keeps this firmly taut through the long finish. Everything is zipped up with grapefruit pithy acidity for a harmonious profile, with the subtlest hint of salted butter. Drink now through 2035. 80 cases imported.