



Zind Humbrecht

From the volcanic slopes of Rangen, this Grand Cru Riesling offers a chiselled structure, smoky minerality, and remarkable length, embodying one of Alsace's most singular terroirs.



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Riesling Rangen de Thann Clos Saint Urbain 2022

Alsace, France

Region and Vineyards

The Rangen de Thann is Alsace's southernmost and one of its steepest grands crus, perched above the town of Thann. Its **volcanic soils of compressed ash and tuff**, formed 350 million years ago, are rich in magnesium and possess excellent drainage. The slopes face due south, maximising exposure, while the deep valley of the Thur River ensures a **cooler, late-ripening climate**, often two weeks behind Turckheim.

Rainfall is significantly higher here than in most of Alsace—about **750 mm annually versus 500 mm in Turckheim**—a boon for this porous soil. The result is an environment that produces wines of **marked individuality**, where smoke, flint, and earthy notes dominate before yielding to crystalline fruit expression. The Clos Saint Urbain parcel, exclusively farmed by Zind-Humbrecht, has become a reference point for the purest expression of volcanic terroir in Riesling.

Winemaking

The **2022 growing season** was warm and dry, with rapid spring growth after avoiding the frosts of 2021. Hot, sunny weather reduced yields through poor flowering, while late storms brought needed water but also isolated hail. Harvest ran from **August 22 to September 20**, with Rangen's later-ripening climate ensuring perfect maturity.

Vinification followed the estate's low-intervention approach. The wine is **100% Riesling**, fermented with indigenous yeasts, and aged **12 months in 500-litre casks**. It underwent **malolactic fermentation**, lending suppleness, and finished at **12.8% ABV, pH 3.1, 4.4 g/L acidity, and just 1.4 g/L residual sugar**, making it profoundly dry. Certified **organic and biodynamic**, this wine epitomises Olivier Humbrecht MW's philosophy of expressing terroir through minimal intervention.

Alcohol :12,80 %

Composition: 100% Riesling



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Tasting Notes

- **Color:** Pale yellow with brilliant clarity.
- **Aroma:** Smoky, flinty, and earthy at first, strongly marked by volcanic soils, later opening to discreet citrus and stone fruits.
- **Palate:** Medium-bodied attack that builds into a long, dry, and saline finish. The acidity is vivacious, chiselling a structure that hides the wine's power in youth. Profoundly energetic, complex, and age-worthy.

Did you know?

The Rangen vineyard is so steep that it can only be cultivated by terraces. Legend has it that **Hercules once drank so much Rangen wine that he fell asleep and abandoned his club**, which later became part of Colmar's coat of arms .

Wine Pairing Ideas

- **Grilled turbot with beurre blanc:** the smoky minerality amplifies the fish's succulence.
- **Alsatian choucroute garnie:** acidity and saline finish cut through richness and fat.
- **Aged Comté cheese:** nutty complexity mirrors the wine's depth.
- **Shellfish risotto:** the tension and citrus lift balance creamy textures.



Robert Parker (RP) : 99 Points (2022)

The late-budding and rather late-ripening Clos Saint-Urbain, in the very south of Alsace, meets the very warm and solar 2022 vintage in this wine. What a thrilling setting this is, the more so since August and September brought rather cooler conditions to this cooler but, due to its dark soils and stony terraces in summer, nevertheless warm terroir of the Rangen. Indeed, the pH level was rather low in 2022 (at 3.1) and caused a dry and tense Riesling that doesn't at all show the characteristics of the Rieslings around Turckheim or elsewhere in Alsace. The 2022 Clos Saint-Urbain Rangen de Thann Riesling opens very clear, pure, saline/iodine-inflected and stony on the flinty or smoky nose that represents the volcanic terroir of the clos perfectly or, as Olivier Humbrecht puts it, "Like a volcano fart."



Wine Spectator (WS) : 95 Points (2022)

Intensely savory and concentrated, with a salty, leesy character to notes of green melon and roasted agave. Hints of warm baking spices and honey add warmth to the ripe core, but this is mostly about mineral-driven power and saline depth. Chalky stone layers draw out the finish, which shows a firm structure and is still unwinding.



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