

# Zind Humbrecht

A Pinot Gris of remarkable elegance , shaped by the limestone-rich soils of the Clos Windsbuhl, offering both tension and depth, with impressive ageing potential.

DOMAINE
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97
James
Suckling




## Pinot Gris Clos Windsbuhl 2022

Alsace, France

### Region and Vineyards

Clos Windsbuhl is among the most storied vineyards in Alsace, dating back to the **14th century** when it belonged to the Habsburg family. The vineyard lies in a cooler, late-ripening sector, which distinguishes it from sunnier Alsatian sites. The **limestone-rich subsoils** offer ideal conditions for Pinot Gris, providing natural tension, freshness, and structural backbone.

Pinot Gris has a long tradition here: as early as **1759**, the grape was cited as a suitable variety when the Prince of Württemberg acquired the estate. Domaine Zind-Humbrecht crafted its first Clos Windsbuhl Pinot Gris in 1988, recognizing the vineyard's ability to produce wines of profound elegance. Unlike lighter soils and solar expositions, which can yield opulent, heavy wines, Windsbuhl allows the variety to develop **discretion, minerality, and age-worthiness**.

### Winemaking

The **2022 vintage** brought hot and dry weather, minimizing disease but reducing yields due to uneven flowering. Late summer storms provided some relief, with harvest taking place between **August 22 and September 20**, depending on ripeness. Despite challenges, the grapes reached the cellar healthy and concentrated.

This cuvée is made from **100% Pinot Gris**, fermented with indigenous yeasts and aged **12 months in large oak foudres**. Full **malolactic fermentation** completed, softening the acidity and contributing a creamy mouthfeel. Technical details: **13% vol., pH 3.27, acidity 4.6 g/L, residual sugar 5.7 g/L**. The biodynamic approach emphasizes terroir purity, resulting in a **dry style** of Pinot Gris, focused yet caressingly silky.

Alcohol :13,00 %

Composition: 100% Pinot Gris

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## Tasting Notes

- **Color:** Intense bright yellow.
- **Aroma:** Initially restrained and smoky, gradually revealing delicate layers of white fruit, honeydew, and subtle floral notes with aeration.
- **Palate:** Dry, precise and acidity-driven, balanced by silky concentration and elegance. The finish is long, lively, and sapid, showing a remarkable freshness for the warm 2022 vintage.

## Did you know?

Clos Windsbuhl is a **monopole**, entirely owned by Zind-Humbrecht, and one of Alsace's most distinctive sites. Its late-ripening climate allows grapes to maintain acidity even in hot vintages, giving wines a **surprising freshness and ageing capacity**. James Suckling awarded the 2022 vintage **97 points**, confirming its status as a benchmark Pinot Gris.

## Wine Pairing Ideas

- **Roast quail with wild mushrooms:** the smoky restraint of the wine enhances earthy flavors.
- **Scallops with lemon beurre blanc:** its freshness and silkiness elevate delicate seafood.
- **Veal blanquette:** creamy textures harmonize with the wine's caressing concentration.
- **Comté cheese:** the dry structure and sapidity balance nutty, umami-rich notes.

97 James Suckling

**James Suckling (JS) : 97 Points (2022)**

*Pinot gris has the reputation of being easygoing, but this dry pinot gris from Alsace has enormous energy and vitality. The staggering citrusy juiciness electrifies the super-concentrated, medium-bodied palate. At this stage in the wine's very long life, the finish is a wild ride thanks to the chalky intensity. From biodynamically grown grapes. Drinkable now, but best from 2026.*

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# Pinot Gris Clos Windsbuhl 2022

**Robert Parker (RP) : 94 Points (2022)**

*The 2022 Clos Windsbuhl Hunawihr Pinot Gris fermented slowly until July and opens with a pure, rich, saline, lemony and slightly flinty bouquet of ripe white fruits and sur lie aromas. Full-bodied, intense and elegant on the palate, this is a rich and powerful Windsbuhl with a saline texture and a long, finely bitter finish. The cru yielded 31 hectoliters per hectare in 2022 from 50-year-old vines. 12.9% alcohol with 5.7 grams per liter of residual sugar.*

**Wine Spectator (WS) : 93 Points (2022)**

*Long and drawn out, with a harmonious stream of heather, anise, dried apricot and mandarin. Creamy and briny, with salty mineral accents soaring through. Fluid, with spicy ginger notes enlivening the racy finish, marked by bitter bergamot and lime peel. Excellent, with a perfect mix of richness and energy. Drink now through 2032. 100 cases imported.*