

## Zind Humbrecht

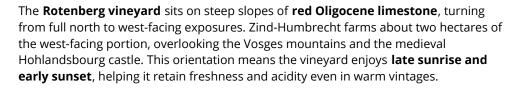
A racy and dry Pinot Gris from the steep red limestone slopes of Rotenberg, delivering tension, freshness, and finely etched fruit.



# Pinot Gris Rotenberg 2022

Alsace, France

## Region and Vineyards



Historically, Rotenberg was known for its potential to produce late-harvest wines in cooler years. Today, with earlier harvests due to climate change, the vineyard yields **taut and dry wines** of remarkable structure. The red limestone imparts its hallmark tightness and citrus-driven restraint, making this site unique among Alsace Pinot Gris terroirs.



The **2022 vintage** escaped the severe frosts of 2021, allowing healthy spring growth, though hot and dry conditions reduced crop size by affecting flowering. A few late storms brought welcome moisture but also some localized hail. Harvest took place between **August 22 and September 20**, with the Rotenberg fruit coming in balanced and concentrated.

Vinification followed the domaine's philosophy: 100% Pinot Gris, fermented with indigenous yeasts, aged 12 months in large oak foudres. Full malolactic fermentation added suppleness, and the final profile is strikingly dry: 13.15% vol., 3.6 g/L acidity, pH 3.25, and just 0.5 g/L residual sugar. Certified organic and biodynamic, it epitomizes the estate's commitment to authentic, terroir-driven wines.

## Tasting Notes

- Color: Bright, clear yellow.
- **Aroma:** Discreet at first, with citrus and stony restraint typical of limestone terroirs.
- **Palate:** More expressive than the nose, showing velvety white fruits, honey, and exotic hints. The texture is suave yet taut, with a long, satisfying aftertaste.



Alcohol:13,15 %

Composition: 100% Pinot Gris







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## Did you know?

From its west-facing slopes, the Rotenberg vineyard offers views of the **Hohlandsbourg castle**, a medieval fortress fully restored, whose ramparts provide a **360° panorama of Alsace**—from the Vosges to the Alps on clear days.

## Wine Pairing Ideas

- **Seared scallops with citrus butter:** the wine's taut acidity and citrus notes echo the dish's brightness.
- **Roast chicken with herbs:** velvety textures harmonize with tender poultry and savory herbs.
- **Asian-inspired pork belly:** the honeyed exotic fruit balances richness while acidity cuts through fat.
- **Aged Gruyère:** structure and sapidity complement the cheese's nutty depth.



#### Robert Parker (RP): 95 Points (2022)

From 41-year-old, 33 hectoliters per hectare-yielding vines on red limestone soils from the Oligocene, the dark golden-colored 2022 Rotenberg Wintzenheim Pinot Gris opens with a remarkably fragrant, pure, refined, saline and rocky bouquet of ripe and concentrated white and yellow seed fruits, crushed limestones and lemony nuances. Round, vital and very elegant on the palate, this is a full-bodied, intense yet refined Pinot Gris that reveals a saline, savory and finely tannic finish with noble bitters and delicate fruit aromas. Bottled with 0.5 grams per liter of residual sugar, this is an analytically bone dry but sensorial ample, rich and complex Pinot with a long, mineral finish. The tannins are fine and well integrated and perfectly intermingled with the precise limestone acidity. This is an extraordinary Pinot Gris that was bottled with 13.15% alcohol in January 2024.



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

Grilled pear and apple notes are round and inviting, buoyed by mouthwatering acidity and crushed stone. Savory details of herbs and smoke move through, with a hint of toasted brioche expertly integrated into the backdrop. Long and complex, this shows elegance and aging potential. Drink now through 2032. 100 cases imported.



