



Zind Humbrecht

A taut and bone-dry Pinot Gris, Clos Jebstal 2022 reveals stony precision, saline energy, and silky elegance, a rare profile from a site once famed for its botrytised wines.



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Pinot Gris Clos Jebstal 2022

Alsace, France

Region and Vineyards

The **Clos Jebstal** is a tiny monopole of just **1.3 hectares** in Turckheim, reassembled in 1983 by Léonard Humbrecht after decades of abandonment. Its **steep slopes** had deterred cultivation since World War II, until Zind-Humbrecht restored the site.

The soils are **deep marl with a high clay content**, providing excellent water reserves. This unique composition allows the vines to maintain **excellent acidity and resilience to drought**. Historically, Jebstal was a prime location for noble rot, producing extraordinary Vendanges Tardives and Sélections de Grains Nobles. However, with climate change accelerating ripening, since **2020 the vineyard has been harvested at normal ripeness**, yielding a style that is resolutely dry yet intensely racy.

Winemaking

The **2022 vintage** avoided the severe frosts of 2021, enabling healthy spring growth. Hot and dry weather limited disease pressure but curtailed yields due to reduced flowering. Late summer storms added some needed moisture, though with occasional hail. Harvest spanned **August 22 to September 20**, with Clos Jebstal picked at ideal ripeness.

The wine is **100% Pinot Gris**, fermented with indigenous yeasts and matured for **12 months in large oak foudres**. Malolactic fermentation was completed, adding textural softness. Analytical values highlight its bone-dry character: **13.4% ABV, pH 3.1, total acidity 3.7 g/L, residual sugar just 0.5 g/L**. Certified **organic and biodynamic**, it reflects Olivier Humbrecht MW's uncompromising commitment to terroir transparency.

Tasting Notes

- **Color:** Pale yellow.
- **Aroma:** Restrained nose at this early stage, with hints of citrus slowly emerging, marked by a sensation of tightness and stony purity.
- **Palate:** Bone-dry yet textured, combining a rich mid-palate with saline acidity and a complex, noble bitterness. Silky, elegant finish; powerful but lean, requiring time to fully reveal its potential.

Alcohol :13,40 %

Composition: 100% Pinot Gris



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Pinot Gris Clos Jebsal 2022

Did you know?

The name **Jebsal** comes from the German word "Salz" (salt), a nod to the saline character imparted by its marl and clay soils. Today, it remains one of Alsace's smallest and most distinctive monopoles.

Wine Pairing Ideas

- **Lobster with beurre blanc:** the saline acidity elevates the sweetness of shellfish.
- **Roast quail with truffle jus:** the wine's structure complements earthy and gamey nuances.
- **Pumpkin ravioli with sage butter:** richness balanced by tautness and noble bitterness.
- **Comté cheese aged 18 months:** salinity and minerality highlight the cheese's nutty depth.



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

From 39-year-old vines on deep and rich marl soils containing a higher clay percentage with excellent water reserves, the 2022 Clos Jebsal Turckheim Pinot Gris is deep, clear and darker-toned in its intense, ripe and quite open yet elegant fruit aromas that initially intertwined with oatmeal and later most of all saline notes. On the palate, this is an intense and elegant, dry and gastronomic Jebsal Pinot with remarkably fine yet palatable tannins. The 2022 is complex and well balanced yet still very young, with aromas of ripe and preserved (Williams) pear and dark chocolate shavings. 13.4% stated alcohol. Natural cork. Tasted in November 2024.



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