



ZIND-HUMBRECHT RIESLING CLOS HAÜSERER

£49.50

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SKU: FRZHRCH

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Domaine Zind-Humbrecht is one of France's greatest white wine producers. The estate owns numerous parcels of vines across the varied terroirs of Alsace, the majority of which are vinified and presented as individual wines, reflecting the geological complexity of the region. Olivier Humbrecht MW was the first French Master of Wine, and a great exponent of biodynamics; this was one of the first high profile estates in France to fully commit to this approach, dramatically lifting the quality of their wines as a result. In the winery the grapes are pressed very gently for several hours before a fermentation that can last up to a year in giant old oak casks. The wines are left to progress in their own style and at their own pace, often with spectacular results.

The Clos Häuserer is located on the bottom of the Grand Cru Hengst in Wintzenheim. This little vineyard (1,2ha) shares the same geology as the Grand Cru, a red marl/sandstone oligocen limestone.

The nose shows the classic characteristics of this vineyard: smoky, mineral, stony aromatics, slight reduction (influence of the rich marl), but eventually opens up with aeration on honey, citrus, waxy flavours... The palate shows extraordinary purity and a serene mouthfeel. The power and silky texture doesn't show on the analysis. Powerful acidity, very saline. It can be kept a long time in contact of oxygen and will not evolve much. Long lasting potential.

