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ZIND-HUMBRECHT ZIND CHARDONNAY AUXERROIS

£27.90

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Categories: White Wines, Biodynamic, France, Dry, £20 - £49.99 Wines, Organic

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 Zind is traditionally made from Chardonnay (70%) and Auxerrois (30%) vineyard located on the limestone soil of the Clos Windsbuhl in Hunawihr, which is responsible for some of the estate's greatest wines. The nose is already nicely expressive, showing citrus, wet stone and fruits. The wine keeps on opening after bottling. The palate is elegant and makes the wines so easy to enjoy. The texture is supple, juicy and sapid. The Zind 2017 finds its harmony around an interesting contrast between acidity and weight. The finish is saline and textbook Windsbuhl in character.

