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ZIND-HUMBRECHT RIESLING HENGST

£70.00

SKU: FRZHRH

Categories: Wine, France, White Wines, Rare & Fine Wine, Medium, £50 - £99.99 Wines

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 Hengst Grand Cru is located just south of Wintzenheim on an imposing marl-limestone hillside, facing south-east on an average slope (30%). There are significant variations on this 53ha Grand Cru but the middle of the Hengst, where two very old vineyards are located, is definitely capable to produce amongst the best and most classic Gewurztraminer in Alsace. Hengst soil is composed of Oligocene red marl and calcareous deposits with a relatively thin top soil (30cm). Roots have the possibility to go deep into the aggressive high free lime content soil. It is located in an early ripening area. However, even if the Hengst is often ripe early, the grapes can be picked late. It creates a unique combination of high ripeness and mineral expression. Light gold colour. Great complex spicy nose.The spicy aromatics eventually develop into stony flavours. The texture is velvety and round but the sweetness is never overpowering the wine. Long and elegant finish.

