

Domaine Zind-Humbrecht Pinot Gris "Clos Jebstal" VT sweet white 2015

Product price:

€207.00



Product features:

Area: ALSACE

Winemaker: Olivier HUMBRECHT

Vintage: 2015

Appellation: Vin de France (Alsace)

Color: Sweet white

Unit Price: + 50 €

Size: 75cl

organic or not: biodynamic and organic certified
agriculture

Wine Advocate (Parker): 94+/100

Cépage dominant: pinot gris

Alcool: 12,5

Product short description:

In this mythical Clos, the domaine Zind Humbrecht has been producing a sweet pinot gris of great elegance since 2011, intended for long aging.

Product description:

PRESENTATION OF DOMAINE ZIND-HUMBRECHT
+ ALL ITS OTHER CUVÉES IN STOCK

Comments on this

Domaine Zind-Humbrecht Pinot Gris "Clos Jepsal" VT sweet white 2015

Robert Parker's Wine Advocate (Stephan Reinhardt, March 2017) : **94+/100**. *From marl soils that give good weight, the 2015 Pinot Gris Clos Jepsal Vendange Tardive is a stunning wine. The wine is rich, sweet and creamy on the palate, full of grip and tension. Firm but fine tannins here, and great aging potential. Drink date 2020-2040.*

Technical sheet written by the domaine

Tasting comments (August 2017) : *Intense straw gold color. Due to the low proportion of noble rot, the nose remains elegant and fruity. Aromas of peaches, apricots, white fruits, and a hint of honey can be found. The palate follows the nose, which had already hinted at a certain roundness, all while being seductive. Beautiful length on the finish, without excess richness. The liqueur is fine and the sweetness discreet. It's an elegant Jebstal that has perfectly managed the excesses of the vintage. It is also a wine that will evolve slowly and in the direction of the terroir. The salinity is not yet present on the palate as the whole needs to meld over time, like all great sweet wines.*

Description : Clos Jebstal is located on a steep slope facing south in the commune of Turckheim. The geological faults are very close to each other in this area. The Keuper of Jebstal (Triassic) is wedged between the granite of Brand, the Muschelkalk of Boland, and the Oligocene of Heimbouurg. It is fascinating to observe this variation in geology over a distance of only 500 meters, where one can traverse 500 million years in a few steps. The limestone of the Keuper is rich in blue clays and gypsum. Jebstal (gypsum quarry) is the only lieu-dit in Turckheim that is directly linked to its geology. These gypsum marls have a high water retention capacity and are naturally cooler, thus prolonging the maturation of the grapes. This explains the ability of this terroir to regularly express itself through wines of great richness. The contrast between the soil's humidity and the sunny aspect of Jebstal allows for the establishment of noble rot each year, and thus the production of VT or/and SGN. In 2015, however, the heat delayed the development of noble rot, and in order to preserve good acidity, we decided not to reach the Grains Nobles stage and only produce a Vendange Tardive. The fermentation was quick and vigorous, resulting in a classically balanced wine.

Bottling : August 2016

Alcohol content : 12.5°

Residual sugar : 73.0 g/l

Total acidity : 3.3 g/l H₂SO₄

pH : 3.41

Yield : 38 hl/ha

Optimum tasting : 2020-2040+

Average age of the vines : Planted in 1983

Terroir : Gray marls and gypsum (Keuper). South-facing, terraces, and steep slope

The Terroir in detail :

Clos Jebstal is situated on a geological fault of gray limestone marls from the Keuper

(Triassic/Secondary), rich in clay and gypsum. Just below the Grand Cru Brand, this small Clos (1.3ha) directs its very steep slope (50%) and its numerous terraces towards the south. Clos Jepsal benefits from a very warm and incredibly early mesoclimate, while being perfectly protected from the northern winds by the Brand mountain.

The deep soil, which warms up relatively slowly, allows for wines with balanced acidity, combined with significant maturity linked to this terroir. Due to its location and soil, it has been possible to observe over the years that this terroir has a real ability to develop noble rot. Every harvest since 1989 has been either a Vendange Tardive or a Sélection de Grains Nobles. The sweet/liqueur character of the wines from Jepsal is a component of this terroir.

The wines in general :

Despite a remarkable precocity (Clos Jepsal is the terroir where the first flowers and first veraison berries are found on the domaine), this terroir has a real capacity to produce wines with a cool soil typicity. The gray marls of the Keuper ensure water regularity, preventing any water stress and giving the wines from Jepsal a beautiful acidity. Noble rot is present every year, and since the first vintage, all wines from Jepsal have been sweet. Depending on the climate at the end of the season, the expression Sélection de Grains Nobles may be favored, especially in years of high acidity, while in other, rarer vintages like 2012, 2004, 1992, we prefer a whole harvest in Vendange Tardive. It is also not uncommon that in certain vintages, Jepsal is the only terroir to produce overripe wines. In years when botrytis reaches extreme concentration and the Grains Nobles exceed the threshold of 30° potential, these wines carry the designation "Trie Spéciale," as they stand out from others by having a very low acquired alcohol (often below 6%) and a large amount of residual sugars (over 300g/l).

The wines of Jepsal are discreet in youth, often marked by smoky and stony aromas. The fruity expression, linked to noble rot, develops over time in the bottle. A minimum aging of 10 years is often necessary to allow this cru to fully express itself.