

Domaine Zind-Humbrecht Riesling "Roche Granitique" dry white 2023 (3 bottles)

Product price:

€91.50



Product features:

Area: ALSACE

Winemaker: Olivier HUMBRECHT

Vintage: 2023

Appellation: Alsace

Color: dry white

Unit Price: 20-30 €

Size: 75cl

organic or not: biodynamic and organic certified
agriculture

Bettane + Desseauve: 90/100

Cépage dominant: riesling

Alcool: 12,5

Product short description:

90/100 B+D. This Riesling comes from the granite terroirs of the domaine, notably from the famous Grand Cru Brand.

Product description:

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

Comments on this

Domaine Zind-Humbrecht Riesling "Roche Granitique" dry white 2023

Guide Bettane + Desseauve 2026 (sept. 2025) : 90/100.

Technical sheet written by the domaine :

Description : Riesling is a grape variety that is sensitive to drought but paradoxically expresses itself better on well-drained, stony terroirs. A late-ripening variety, it requires soil that warms easily but can ensure a regular water supply. The granitic terroir may seem austere on the surface, but the two-mica granites of Turckheim

degrade and crack easily, allowing the vine to grow deep roots. In a dry vintage like 2023, it was essential to manage weed growth carefully to avoid excessive competition with the vine. Maturation was very slow in 2023, and the harvest took place much later than initially planned. Despite the drought, fermentation was vigorous, resulting in a very dry wine.

Tasting comment (january 2025) : *pale yellow color. The nose at first presents a slight reduction typical of the vintage but quickly opens up to beautiful citrus aromas, aromatic herbs, and offers a crystalline mineral sensation. The palate is precise, straight, and elegant. All the characteristics of the granitic terroir are present with a crisp, taut, and generous acidity. The finish is elegant, strict, dry, and relies on an airy, lace-like structure. The 2023 vintage is a wine of great finesse.*

Bottling : January 2025

Alcohol content : 12.5 %/Vol.

Residual sugar : 1.5 g/l

Total acidity : 3.8 g/l H₂SO₄ (5.8 g/l Tartaric)

pH : 3.2

Yield : 39 hl/ha

Optimum tasting period : 2026-2038

Average age of the vines : 41 years

Terroir : Grand Cru Brand. Biotite granite soil