















ZIND-HUMBRECHT

Pinot Blanc 2021

\$31.25

* Suggested retail price

 Organic  Biodynamic

	Product code	14728941
	Agent	Noble Sélection
	Licensee price	\$27.19
	Format	12x750ml
	Listing type	SAQ Specialty by lot
	Status	Store Only
	Type of product	Still wine
	Country	France
	Regulated designation	Appellation origine contrôlée (AOC)
	Region	Alsace
	Appellation	Alsace
	Varietal(s)	Pinot Auxerrois 65 %
	Varietal(s)	Pinot Blanc 35 %
	Alcohol percentage	13.1%
	Colour	White
	Sugar	Dry
	Sugar content	2.7
	Closure type	Cork
	Total acidity	2.7 g/l
	PH	3.6

ABOUT THIS WINERY

Olivier Humbrecht is one of the world's most renowned winegrowers. A Master of Wine who has been described by Robert Parker as the greatest white winemaker on earth. Yet he is very soft spoken, humble, and self-deprecating. He is a champion of terroir, biodynamic farming principles, and non-interventionist winemaking, whose family have been winegrowers in Alsace for 12 generations (since 1620).

TASTING NOTES

70% Auxerois and 30% Pinot Blanc, sourced from the Herrenweg Vineyard in the village of Turckheim and the Rotenberg vineyard in the village of Wintzenheim. The average age of the vines is 36 years old and planted on Oligocene Calcareous and gravelly soils. All natural fermentation, grapes were picked at ripeness level that would allow a dry finished wine. The alc% is 12.8 and it is an indice level 1.



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