

ZIND-HUMBRECHT

\$116.99*

* Suggested retail price

Gewurztraminer Alsace Grand Cru Hengst 2020



Organic Biodynamic

	Product code	874457
100	Format	6x750ml
	Listing type	Open
Lo	Status	Available
	Type of product	Still wine
	Country	France
Ø	Regulated designation	Appellation origine controlée (AOC)
0	Region	Alsace
•	Region	Alsace
	Appellation	Alsace Grand Cru Hengst
	•	
	Appellation	Alsace Grand Cru Hengst
	Appellation Classification	Alsace Grand Cru Hengst Grand cru
	Appellation Classification Varietal(s)	Alsace Grand Cru Hengst Grand cru Gewürztraminer 100 %

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

This Hengst tastes soft and unctuous at the beginning, coating the palate with a velvety texture, until, it really unrolls its powerful huge intensity. Numbers made this wine qualify as sweet, but it really tastes barely off-dry. The sensation it leaves on the palate is harmony and length. What a wine, and despite its power, it will be a great match with lots of foods. Grilled, smoked, spicy, marinated... anything with character.





- 97 Points -James Suckling

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