

ZIND-HUMBRECHT

Pinot Gris Roche Volcanique 2018



${\color{red} \textbf{JAMESSUCKLING.COM\,?}}$

94 POINTS

This pinot gris is not only the ripe and rich kind you can drink with foie gras, it has a texture that actually reminds me a bit of foie gras. Lots of salted-butter and salted-caramel character with some cooked quince, the hint of sweetness already beautifully integrated right through the long, ripe finish. From biodynamically grown grapes.

About James Suckling

JamesSuckling.com reflects my three decades of experience as a journalist and a wine critic through the tasting notes, videos, blogs, and events. This website focuses on the great wines of the world including Italy, Bordeaux, Champagne, Australia, New Zealand, California, Chile and Argentina. We are always expanding our coverage. If you have a passion for food, wine, cigars or other good things in life, this is a website for you!



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