

ZIND-HUMBRECHT

Pinot Gris Clos Windsbuhl 2013





95 POINTS

Gold-tinged straw. Ginger, quince and white stone fruits on the nose and in the mouth, along with delicate smoky and sage nuances. The long finish features a note of sweet pear nectar and lingering minerality. This wine has 10 g/l residual sugar and 6.2 g/l total acidity, so it tastes dry; it reminded me a little of a Chenin Blanc. It also has a whopping 14.5% alcohol, but you'd never know it. The ability to reach this marvelous balance is the true magic of the Clos Windsbuhl and Olivier Humbrecht's talent.



À propos de Vinous

Vinous is our vision of a modern-day wine media platform that places consumers inside the conversation and encourages them to form their own opinions. Vinous brings together professional reviews, the stories behind the wines and the perspectives of our readers in over 55 countries using multimedia and leading edge technology. We visit hundreds of wineries each year, allowing us to offer unparalleled, first-hand insight into the world of wine. Since launching in May 2013, Vinous has become one of the fastest growing wine content websites in the world. Regular features include comprehensive reviews of new releases from the world's major wine regions, vertical tastings and retrospectives, in-depth videos shot on location, Vinous Favorites our top picks under \$25, Cellar Favorites - which features older wines, and Vinous Table, where we profile our top eating and drinking destinations. In November 2014, Vinous announced its acquisition of Stephen Tanzer's International Wine Cellar. Please also see the Frequently Asked Questions.



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