



ZIND-HUMBRECHT

Zind Humbrecht Pinot Gris Randen de Thann Clos St Urbain 2022 – 94 Points

94 Points

Wine Spectator

The savory tang of salt and yeastiness infuses dried apricot, guava and apple flavors in this weighty, expressive version. Its impressive depth and power simmer beneath, making this one for the cellar. The long finish is dusted with ground ginger and dried thyme. Chiseled and serious, this is still tightly coiled and needs time.

– *Kristen Bieler*



ZIND-HUMBRECHT

Zind Humbrecht Pinot Gris “Clos St Urbain” Grand Cru 2023 – 97 Points

97 Points

VinousMedia.com

The palate is pervasive, bright, streamlined and incisive, wholly unlike any other Pinot Gris. This has cut, stone, verve and immense energy with a long, absolutely citric finish.

– *Anne Krebiehl*



ZIND-HUMBRECHT

Zind Humbrecht Pinot Gris Rangen de Thann Clos St Urbain 2023 – 100 Points

100 Points

jamesuckling.com

The brain-rattling concentration, smokiness and flinty energy of this unique dry pinot gris don't fit in any box on this planet. Definitely not full-bodied, but how could you say it is medium-bodied with this intensity of expression? In spite of the power, it shoots almost weightlessly up into the heavens and pulls you with it.

– *James Suckling*



ZIND-HUMBRECHT

Zind Humbrecht Pinot Gris Rangen de Thann 2022 – 100 Points

100 Points

jamesuckling.com

Step into this incredible dry pinot gris kaleidoscope and it could be difficult to get out again. Exotic, spicy, smoky, but also with a cool, herbal side, this defies every easy definition. Gigantic, concentrated and crazily vibrant on the full-bodied palate. Totally off the scale freshness at the lightning-strike finish. Although this is from a grape variety that theoretically is low in acidity, it has the highest acidity of any wine from this producer in 2022

– *James Suckling*



ZIND-HUMBRECHT

Zind Humbrecht Pinot Gris Clos St Urbain 2020 – 95 Points

95 Points

Decanter.com

Gorgeous aromas of orange, ginger, pepper, truffle butter and spring flowers. The palate balances acidity and residual sugar, delivered with brisk salinity, wherein you bask in the textural seamlessness. It is not for nothing that this grand cru is mostly planted with Pinot Gris.

– *Panos Kakaviatos*