

WineSpectator

ZIND-HUMBRECHT

Pinot Gris Rotenberg 2022

93 Points

Grilled pear and apple notes are round and inviting, buoyed by mouthwatering acidity and crushed stone. Savory details of herbs and smoke move through, with a hint of toasted brioche expertly integrated into the backdrop. Long and complex, this shows elegance and aging potential.

April 30, 2025

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