

ZIND-HUMBRECHT
Riesling Brand Grand Cru
2024

96 Points

The 2024 Riesling Brand Grand Cru comes from this warm, well-drained granitic site, trembling with flintiness on the nose. The palate is wonderfully fluid and smooth, gliding with its compact, focused but powerful body, cutting a swathe of citrus and leaving a wonderful lemony savor on its clean-cut, pure finish. Grown on granite, from the Steinglitz parcel among others, it shows a slight reductive smokiness and a touch of tart red apple skin. The palate is immediately juicy and salty, with more of that red, tart apple, full of crunch and verve, thrilling and bright, hair-raising even, exciting and full of a beautiful, sunny, vivid, lively energy, like the most delicious jolt of freshness. (Bone-dry)

April 3, 2026
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