

ZIND-HUMBRECHT
Riesling Roche Calcaire 2022

90 Points

The 2022 Riesling Roche Calcaire is harvested across the limestone soils of the estate from vines that do not make it into the single vineyards. In 2022, this was restricted to the marl and limestone soils of the village of Gueberschwihr, around the Goldert Grand Cru, a site that Humbrecht calls “virtually drought proof.” The nose still flickers with yeasty funk and lovely, flinty reduction, but even this funkiness does not obscure the vibrant lemon and orange peel. The palate is fresh but so buffered, with stunning limestone smoothness wrapping itself around a central vein of bright freshness. This is lip-smacking and approachable. It’s friendly and bright already. The finish shines with a tart

April 8, 2024

© 2024 Kobrand Corporation, Purchase, NY



ZIND-HUMBRECHT
Riesling Roche Calcaire 2022

90 Points

The 2022 Riesling Roche Calcaire is harvested across the limestone soils of the estate from vines that do not make it into the single vineyards. In 2022, this was restricted to the marl and limestone soils of the village of Gueberschwihr, around the Goldert Grand Cru, a site that Humbrecht calls “virtually drought proof.” The nose still flickers with yeasty funk and lovely, flinty reduction, but even this funkiness does not obscure the vibrant lemon and orange peel. The palate is fresh but so buffered, with stunning limestone smoothness wrapping itself around a central vein of bright freshness. This is lip-smacking and approachable. It’s friendly and bright already. The finish shines with a tart

April 8, 2024

© 2024 Kobrand Corporation, Purchase, NY



ZIND-HUMBRECHT
Riesling Roche Calcaire 2022

90 Points

The 2022 Riesling Roche Calcaire is harvested across the limestone soils of the estate from vines that do not make it into the single vineyards. In 2022, this was restricted to the marl and limestone soils of the village of Gueberschwihr, around the Goldert Grand Cru, a site that Humbrecht calls “virtually drought proof.” The nose still flickers with yeasty funk and lovely, flinty reduction, but even this funkiness does not obscure the vibrant lemon and orange peel. The palate is fresh but so buffered, with stunning limestone smoothness wrapping itself around a central vein of bright freshness. This is lip-smacking and approachable. It’s friendly and bright already. The finish shines with a tart

April 8, 2024



ZIND-HUMBRECHT
Riesling Roche Calcaire 2022

90 Points

The 2022 Riesling Roche Calcaire is harvested across the limestone soils of the estate from vines that do not make it into the single vineyards. In 2022, this was restricted to the marl and limestone soils of the village of Gueberschwihr, around the Goldert Grand Cru, a site that Humbrecht calls “virtually drought proof.” The nose still flickers with yeasty funk and lovely, flinty reduction, but even this funkiness does not obscure the vibrant lemon and orange peel. The palate is fresh but so buffered, with stunning limestone smoothness wrapping itself around a central vein of bright freshness. This is lip-smacking and approachable. It’s friendly and bright already. The finish shines with a tart

April 8, 2024





ZIND-HUMBRECHT

Riesling Roche Calcaire 2022

90 Points

The 2022 Riesling Roche Calcaire is harvested across the limestone soils of the estate from vines that do not make it into the single vineyards. In 2022, this was restricted to the marl and limestone soils of the village of Gueberschwihr, around the Goldert Grand Cru, a site that Humbrecht calls “virtually drought proof.” The nose still flickers with yeasty funk and lovely, flinty reduction, but even this funkiness does not obscure the vibrant lemon and orange peel. The palate is fresh but so buffered, with stunning limestone smoothness wrapping itself around a central vein of bright freshness. This is lip-smacking and approachable. It’s friendly and bright already. The finish shines with a tart

April 8, 2024

© 2024 Kobrand Corporation, Purchase, NY



ZIND-HUMBRECHT

Riesling Roche Calcaire 2022

90 Points

The 2022 Riesling Roche Calcaire is harvested across the limestone soils of the estate from vines that do not make it into the single vineyards. In 2022, this was restricted to the marl and limestone soils of the village of Gueberschwihr, around the Goldert Grand Cru, a site that Humbrecht calls “virtually drought proof.” The nose still flickers with yeasty funk and lovely, flinty reduction, but even this funkiness does not obscure the vibrant lemon and orange peel. The palate is fresh but so buffered, with stunning limestone smoothness wrapping itself around a central vein of bright freshness. This is lip-smacking and approachable. It’s friendly and bright already. The finish shines with a tart

April 8, 2024

© 2024 Kobrand Corporation, Purchase, NY

