



Domaine  
**ZINCK**  
VINS D'ALSACE



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## Overview

- French family owned winery since 3 generations
- 14 ha vineyards located in Eguisheim, heart of Alsace , NE France
- Organic, biodynamic farming and winemaking, certification in 2021
- 100% hand-picked grapes
- 4 distinct Wine Range : Portrait, Lieu-Dit, Grand Cru, Crémant
- Distribution in 15 countries
- Recognition by local and international press & wine lovers



*Aerial view of village and vineyard, with Vosges Forests and Mountains in the back ground.*

## Location

*Eguisheim is an authentic village, in the heart of the Alsatian vineyard, North East of France. It is ranked among the top 20 most beautiful French villages,*





## Key Values & Philosophy

At Zinck Estate, we believe in the following values :

**Authenticity / Respect of Nature / Quality / Creativity / Customer care**

Our Philosophy :

We produce **authentic** wines that fully express the soils where it grows.

Organic and biodynamic farming are essential to us, as it **respects nature** and generates the original flavors from the soil to the grapes.

Both manual harvest and meticulous vinification allow us to preserve what has been **created** in the vineyards from the fruit to the wine.

We evolve on a daily basis, towards seasons and vintages, to introduce contemporary **quality** wines that meet **customers** expectations.

Philippe Zinck







## Organic, Biodynamic Farming & Winemaking

Each of our wine range is produced by applying qualitative organic and biodynamic rules, from vine farming to wine production.

### General Wine Style :

Our wines are clean, balanced, pure, mineral and very food friendly.



4 Ranges	Soil	Tanks
<b>Portrait</b> <ul style="list-style-type: none"> <li>• Crisp</li> <li>• Pleasant</li> <li>• Fruit Wines</li> </ul>	Silty	Stainless steel tanks
<b>Lieu-Dit</b> <ul style="list-style-type: none"> <li>• Mineral</li> <li>• Fruity</li> <li>• Full-bodied</li> </ul>	Chalk, Clay, Limestone	Oak casks from local forest
<b>Grands Crus</b> <ul style="list-style-type: none"> <li>• Summits</li> <li>• Mineral</li> <li>• Intellectual</li> </ul>	Clay, limestone, Sandstone	Oak casks from local forest
<b>Crémant</b> <ul style="list-style-type: none"> <li>• High end</li> <li>• Sparkling</li> <li>• Delicate</li> </ul>	Silty, limestone	Stainless Steel, oak barrels

Besides, all wines are bottled with our own line at the Domaine.



## 4 Wine Ranges



PORTRAIT



TERROIR



GRANDS CRUS



CRÉMANTS



## PORTRAIT range



**Crisp  
Pleasant  
Fruit Wines**

Plots of land located at the foot of Eguisheim hillsides, on silt soils.

Vinified and matured in stainless steel tanks

5 typical Alsatian grape varieties :

-  Pinot Blanc Portrait – *Fruity, crisp, medium body, dry*
-  Riesling Portrait – *Citrus fruit, lively, structured, bone dry*
-  Pinot Gris Portrait – *Fruity, gently smoked, smooth, dry*
-  Gewurztraminer Portrait – *Exotic, spicy, rich, off dry*
-  Pinot Noir Portrait – *Fresh red fruits, full-bodied, silky*

To be consumed in their youth, between 1 and 4 years.

## Recognition & Label

- Pinot Noir 2020 **90/100** Revue des Vins de France 2023
- Riesling 2018 **89/100** James SUCKLING  
**91/100** Sam KIM /Wine Orbit
- Pinot Gris 2019 **91/100** Sam KIM /Wine Orbit
- Pinot Gris 2012 Trophy from Decanter International Wine Challenge
- Gewurztraminer 2018 **93/100** Sam KIM /Wine Orbit
- Gewurztraminer 2019 **87/100** Wine Enthusiast



[JAMESUCKLING.COM](http://JAMESUCKLING.COM)

WineOrbit



WINEENTHUSIAST





## Recognition & Label

- Pinot Blanc Holzweg 2020 **90/100** Revue des Vins de France 2023
- Riesling Wasserfal 2019 **90/100** Guide Revue des Vins de France 2022
- Riesling Wasserfal 2020 **90/100** Guide Revue des Vins de France 2023
- Muscat Ortel-Goldert 2019 **91/100** Guide Revue des Vins de France 2022
- Pinot Gris Talmatten 2019 **91/100** Guide Revue des Vins de France 2022
- Pinot Gris Talmatten 2020 **90/100** Guide Revue des Vins de France 2023

**WINEENTHUSIAST**



## LIEU-DIT range




**Mineral  
Fruity  
Full-bodied**

Plots of land on the future 1er Cru classification, next to the Eichberg and Pfersigberg Grands Crus, on clay-limestone and sandstone soils.

Vinified and matured 10 months in oak casks from local forests Vosges

5 varieties on single unique terroir :

-  Pinot Blanc Lieu-Dit "Talmatten" – *Fruity, smooth, mineral, dry*
-  Riesling Lieu-Dit "Wasserfal" – *Candied citrus, lively, full-bodied, mineral, bone dry*
-  Muscat Lieu-Dit "Ortel & Goldert" – *Flowery, mineral, crisp, dry*
-  Pinot Gris Lieu-Dit "Talmatten" – *Smoky, smooth, mineral, dry*

To be consumed within 5 years.





## GRANDS CRUS range








**Elegant  
Mineral  
Intellectual**

3 plots classified as Grand Cru :

- Pfersigberg on marl-limestone soils
- Eichberg on clay-limestone soils
- Goldert on clay-limestone and sandstone soils

Vinified and matured in oak casks from local forests Vosges

5 exclusive wines

-  Riesling Grand Cru Pfersigberg – *Clean, slim, mineral, dry*
-  Riesling Grand Cru Eichberg – *Austere, powerful, mineral, dry*
-  Riesling Grand Cru Goldert – *Fruity, powerful, mineral dry*
-  Gewurztraminer Grand Cru Eichberg – *Aromatic, powerful, mineral, off dry*
-  Gewurztraminer Grand Cru Goldert – *Floral, exotic, powerful, mineral, off dry*

To be consumed within 5 and 10 years.

## Recognition & Label

- |                                   |  |  |
|-----------------------------------|--|--|
| • Riesling GC Pfersigberg 2019    | <b>93/100</b> Revue des Vins de France 2022              |   |
|                                   | <b>92/100</b> Bettane+Desseauve                          |  |
| • Riesling GC Pfersigberg 2020    | <b>93/100</b> Revue des Vins de France 2023              |  |
| • Riesling GC Eichberg 2019       | <b>92/100</b> Revue des Vins de France 2023              |  |
| • Riesling GC Goldert 2016        | <b>92/100</b> Revue des Vins de France 2020              |  |
| • Riesling GC Goldert 2018        | <b>91/100</b> Revue des Vins de France 2021              |  |
| • Gewurztraminer GC Eichberg 2017 | <b>92/100</b> Revue des Vins de France 2022              |  |
|                                   | 2018 <b>91/100</b> Bettane +Desseauve 2022               |  |
|                                   | <b>93/100</b> Coup de cœur Revue des Vins de France 2024 |  |
| • Gewurztraminer GC Goldert 2013  | <b>92/100</b> Wine Enthusiast                            |  |
|                                   | <b>92/100</b> Revue des Vins de France 2023              |  |
|                                   | <b>Coup de Cœur</b> Revue des Vins de France 2017        |  |



## Recognition & Label

- Crémant Brut **90/100** James Suckling
- Crémant Brut Rosé **89/100** James Suckling

[JAMESUCKLING.COM](http://JAMESUCKLING.COM)

## CREMANTS range



**High end  
Sparkling  
Delicate**

Plots of land are located at the foot of Eguisheim hillsides, on silt soils and limestone.

Vinified and matured in stainless steel tanks and few barrels.



**Crémant Brut - White** : *Elegant, clean, structured, dry*  
Blends of Pinot Noir, Chardonnay, Pinot Blanc,  
20% reserve wine

Ripening on lees for 24 to 36 months, dosage 5g/l



**Crémant Brut - Rosé** : *Red fruit, delicate, silky texture*  
100% Pinot Noir  
Ripening 12 to 15 months on lees, dosage with 5g/l

To be consumed within 1 to 3 years.





## Appendix - Product features



PORTRAIT



TERROIR



GRANDS CRUS



CRÉMANTS



## Pinot Blanc PORTRAIT 2022



### PORTRAIT

Vines location:  
At the foot of  
Eguisheim hillsides

Soils: Light silt

Average aging of  
the vines: 35 years

Organic &  
Biodynamic farming

100% hand picked  
grapes

Pneumatic press

Vinification and  
aging in stainless  
steel tanks

Alc : 12,89 %  
RS : <0,5 g/l  
Ac. TH2 : 4,94 g/l

**Fruity, crisp, medium body, dry**

Aperitif, summer salad, tarte salée, fromage frais

To be consumed at 8°C within 1 to 4 years



## Riesling PORTRAIT 2023



### PORTRAIT

Vines location:  
At the foot of  
Eguisheim hillsides

Soils: Light silt

Average aging of  
the vines: 35 years

Organic &  
Biodynamic farming

100% hand picked  
grapes

Pneumatic press

Vinification and  
aging in stainless  
steel tanks

Alc : 13,05 %  
RS : 4,0 g/l  
Ac. TH2 : 6,79 g/l

**Citrus fruit, lively, structured, bone dry**

Fish, seafood, coq au vin, fresh goat cheese

To be consumed at 8°C within 1 to 4 years



## Pinot Gris PORTRAIT 2023



### PORTRAIT



Vines location:  
At the foot of  
Eguisheim hillsides

Soils: Light silt

Average aging of  
the vines: 35 years

Organic &  
Biodynamic farming

100% hand picked  
grapes

Pneumatic press

Vinification and  
aging in stainless  
steel tanks

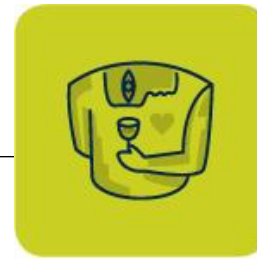
Alc : 13,25 %  
RS : 5,5 g/l  
Ac. TH2 : 5,26 g/l

**Fruity, gently smoked, smooth, dry**

Aperitif, tapas from all cuisines of the world,  
poultry, vegetarian meal, pasta

To be consumed at 8°C within 1 to 4 years

## Gewurztraminer PORTRAIT 2019



### PORTRAIT



Vines location:  
At the foot of  
Eguisheim hillsides

Soils: Light silt

Average aging of  
the vines: 35 years

Organic &  
Biodynamic farming

100% hand picked  
grapes

Pneumatic press

Vinification and  
aging in stainless  
steel tanks

Alc : 13,75%  
RS : 19,1 g/l  
Ac. TH2 : 5,36 g/l

**Exotic, spicy, rich, off dry**

Aperitif, spicy dish, strong cheese, dessert

To be consumed at 8°C within 1 to 4 years

## Pinot Blanc TALMATTEN 2022



### TERROIR

Vines location:  
At the foot of the  
Grand Cru Eichberg

Soils: Clay-Limestone

Average aging of  
the vines: 45 years

Organic &  
Biodynamic farming

100% hand picked  
grapes

Pneumatic press

Vinification and  
aging in oak casks

Alc : 13,35 %  
RS : 4,1 g/l  
Ac. TH2 : 4,93 g/l

**Fruity, smooth, mineral, dry**

Aperitif, tapas, sushi

To be consumed at 8°C within 1 to 8 years

## Riesling WASSERFAL 2020



### TERROIR

Vines location:  
Between grand cru  
Eichberg and  
Pfersigberg, facing  
north

Soils: Clay-Limestone

Average aging of  
the vines: 45 years

Organic &  
Biodynamic farming

100% hand picked  
grapes

Pneumatic press

Vinification and  
aging in oak casks

Alc : 13,73 %  
RS : 3,8 g/l  
Ac. TH2 : 6,44g/l

**Candied citrus, lively, full-bodied, mineral, dry**

Fish, sea food, goat cheese

To be consumed at 8°C within 1 to 8 years





## Muscat ORTEL & GOLDERT 2022



### TERROIR

Vines location:  
2 plots, one in the  
Grand Cru Goldert  
and one below the  
Grand Cru  
Pfersigberg

Soils: Marl-limestone  
sandstone

Average aging of  
the vines: 40 years

Organic &  
Biodynamic farming

100% hand picked  
grapes

Pneumatic press

Vinification and  
aging in oak casks

Alc : 13,13 %  
RS: 2,3 g/l  
Ac. TH2 : 5,11 g/l

**Flowery, mineral, crunchy, dry**

Aperitif, sushi, vegetables, vegetarian meal

To be consumed at 8°C within 1 to 8 years



## Pinot Gris TALMATTEN 2022



### TERROIR

Vines location:  
At the foot of the  
Grand Cru Eichberg

Soils: Clay-Limestone

Average aging of  
the vines: 45 years

Organic &  
Biodynamic farming

100% hand picked  
grapes

Pneumatic press

Vinification and  
aging in oak casks

Alc: 14 %  
RS : 4,3 g/l  
Ac. TH2 : 5 g/l

**Smoky, smooth, mineral, dry**

Tapas, fish in sauce, meat, mushroom, risotto, truffle

To be consumed at 8°C within 1 to 5 years



## Pinot Noir Diebmanswinkel 2022



**Red fruits, full-bodied, silky**

Aperitif, tapas, summer grills, pasta, risotto,  
vegetables

To be consumed at 8°C within 1 to 4 years

### TERROIR

Vineyards south of  
Gueberschwihr, 300  
meters above sea  
level, facing east

Soils: clay limestone

Age of the vines: 2  
plots of 15 and 60  
years old

Organic &  
Biodynamic farming

100% hand picked  
grapes

100% destemming  
and 15 days of  
maceration

Vinification and  
aging in oak barrel  
10 months

Alc : 13,05 %  
RS : <0,5 g/l  
Ac. TH2 : 4,97 g/l

## Riesling PFERSIGBERG 2020



**Clean, slim, mineral, dry**

Fish, sea food, tofu, vegetarian meal

To be consumed at 8°C within 3 to 10 years



**GRANDS CRUS**

Vines location:  
Eguisheim

Soils: marl-limestone  
soils

Average aging of  
the vines: 40 years

Organic &  
Biodynamic farming

100% hand picked  
grapes

Pneumatic press

Vinification and  
aging in oak casks

Alc : 13,95 %  
RS : 2,3 g/l  
Ac. TH2: 6,67 g/l

## Riesling EICHBERG 2019



**Austere, powerful, mineral, dry**

Fish, poultry, goat cheese

To be consumed at 8°C within 3 to 10 years



**GRANDS CRUS**

Vines location:  
Eguisheim

Soils: Clay-Limestone

Average aging of  
the vines: 45 years

Organic &  
Biodynamic farming

100% hand picked  
grapes

Pneumatic press

Vinification and  
aging in oak casks

Alc: 13 %  
RS : 2,7 g/l  
Ac. TH2 : 6,66 g/l



## Riesling GOLDERT 2019



**Fruity, powerful, mineral, dry**

Fish, vegetarian meal, spicy dishes, pork,  
goat cheese, sushi

To be consumed at 8°C within 5 to 8 years



**GRANDS CRUS**

Vines location:  
Gueberschwihr

Soils: clay-limestone  
and sandstone

Average aging of  
the vines: 45 years

Organic &  
Biodynamic farming

100% hand picked  
grapes

Pneumatic press

Vinification and  
aging in oak casks

Alc: 12,5 %  
RS : 6,1 g/l  
Ac. TH2 : 5,42 g/l

## Gewurztraminer EICHBERG 2017



**Aromatic, powerful, mineral, off dry**

Aperitif, spicy dish, strong cheese, dessert

To be consumed at 8°C within 3 to 10 years



**GRANDS CRUS**

Vines location:  
Eguisheim

Soils: Clay-limestone

Average aging of the  
vines: 40 years

Organic &  
Biodynamic farming

100% hand picked  
grapes

Pneumatic press

Vinification and  
aging in oak casks

Alc : 13,5 %  
RS : 23,3 g/l  
Ac. TH2 : 3,96 g/l



## GRANDS CRUS

Vines location:  
Gueberschwihr

Soils: clay-limestone  
and sandstone

Average aging of  
the vines: 60 years

Sustainable farming

100% hand picked  
grapes

Pneumatic press

Vinification and  
aging in oak vossien  
casks

Alc : 13,5 %  
RS : 30,2 g/l  
Ac. TH2 : 3,2 g/l



**Floral, exotic, powerful, mineral, off dry**

Aperitif, spicy meal, strong cheese, dessert, on its own

To be consumed at 8°C within 3 to 15 years

**The Gewurztraminer Grand Cru GOLDERT  
is our most rated wine in the press !**



Gewurztraminer Goldert 2012 : **91/100**

Gewurztraminer Goldert 2013 : **92/100**

**92/100 Coup de Cœur 2017**



Gewurztraminer Goldert 2012 : **91/100**



Gewurztraminer Goldert 2012 : **Silver Medal Decanter ASIA AWARD 2015**

**JAMES SUCKLING.COM**

Gewurztraminer Goldert 2012 : **93/100**

**WINEENTHUSIAST**

Gewurztraminer Goldert 2012 : **93/100**

Gewurztraminer Goldert 2013 : **92/100**

## Crémant BRUT



**Elegant, clean, structured, dry**

Aperitif, fish, sea food

To be consumed at 8°C within 1 to 2 years



### CRÉMANTS

Vines location:  
Eguisheim hillsides

Soils: silt and  
limestone

Average aging of  
the vines: 35 years

In organic and  
biodynamic  
conversion

100% hand picked  
grapes

Chardonnay, Pinot  
Noir, Pinot Blanc  
20% Reserve wine  
24 to 36 months on  
lees

Pneumatic press

Vinification and  
aging in stainless  
steel tanks

Alc : 12,8 %  
RS : 3,4 g/l  
Ac TH2 : 5,5 g/l

## Crémant Brut ROSE



**Red Fruit, delicate, silky texture**

Aperitif, dessert

To be consumed at 8°C within 1 to 2 years



### CRÉMANTS

Vines location:  
Eguisheim hillsides

Soils: Light silt and  
limestone

Average aging of  
the vines: 35 years

Organic &  
Biodynamic farming

100% hand picked  
grapes

100% Pinot Noir  
15 months on lees

Pneumatic press

Vinification and  
aging in stainless  
steel tanks

Alc : 12,8 %  
RS : 1,8 g/l  
Ac. TH2 : 6,08 g/l





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