



Newsletter n° 7  
Autumn 2009

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## 2007 & 2008 Vintages

### Typicity and Minerality

**The typically Alsatian climate in 2007, meaning cool and sunny weather in springtime and autumn with some brief high temperatures in summer, accompanied by good rainfall all year long, had a pronounced effect on the year's vintage.**

The temperate weather from spring until the grape harvest contributed to typical wines with characteristic structure, a good balance of acid and fruit, and a satisfying minerality. The year is considered a good one.

As for the 2008 vintage, it was more difficult to manage. Continual rainfall and cool temperatures were the norm from the end of May to the end of the summer. The end of August saw a calm in the weather that allowed us to harvest the grapes with adequate sanitary measures. Furthermore, good soil management prevented the grapes from swelling with too much rain. We had risked letting the grass grow wild in all the rows of vines, soaking up the rainwater.

As a result, we harvested clusters of small grapes with concentrated juice. The wines of the 2008 vintage are well-structured, with good potential for laying down; in addition, they present a beautiful minerality. We are quite proud of the result, and we class the year 2008 as a vintage to remember.



## What's new in our vine management

At a cultural level, we have kept the same supervision established some ten years ago. This means that we manage, as best we can, the stability of the plant in the soil in order to get the smallest output. We are heading more and more towards an organic agriculture. We have completely eradicated all use of weed killers. In fact, we encourage the growth of the wild grass usually referred to as "weeds", which we consider to be an ally in vine management. Respect for the diversity of plants in our vineyards contributes to a natural harmony of the vines and the eco-system. Consequently, for soil upkeep, we plough in one row and mow the grass in another row, as necessary.

## Update on the screw cap

**We have used this closure system for five years and, with the passing of time, can confidently say that we are completely satisfied with the screw cap.**

The wines age well, thanks to an exchange of air through the capsule seal, and there is not the least deviation from the desired aromas. The wine remains genuine and its evolution in the bottle is safe. We have noticed, during comparative wine-tastings carried out after one, two or three years of laying down, that the same wine, one bottle closed with a screw cap and the other with cork, are different. The wine bottled with the screw cap is always better as it is purer, sharper, truer.

Certain of our observation, and convinced by this closure system, we've decided (with the exception of the crémant) to progressively opt for bottling with the screw cap on all the wines of all three ranges, despite some of our customers' fondness for the "pop" of the cork, even with the risk of the wine being undrinkable. We favour quality and authenticity in our wines, and this bottling method is a guarantee of both.



## Medals & Awards 2009

**Nowhere does the production of the Zinck Winery show its strengths as well as in the annual regional and international competitions, organized along with wine-tastings by the international press specializing in wine and spirits. Again this year, our wines distinguished themselves.**

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**Decanter buying guide** November 2009

**Riesling Grand Cru Pfersigberg 2007**

4 stars ("highly recommended") > with a note of 17/20

**Riesling Grand Cru Eichberg 2007**

4 stars > with a note of 16.6/20

Selected among the Top 10 recommendations of decanter.com

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**Wine spectator** October 2009

**Gewurztraminer Portrait 2007** > with a note of 89/100

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**Concours de Colmar** June 2009

**Pinot Blanc Terroir 2008** Gold Medal

**Pinot Gris Terroir 2008** Gold Medal

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**International wine challenge - London** May 2009

**Pinot Blanc Terroir 2007** Bronze Medal

**Gewurztraminer Grand Cru Eichberg 2007** Bronze Medal

**Riesling Terroir 2007** Silver Medal

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**Concours Riesling du monde** March 2009

**Riesling Grand Cru Pfersigberg 2007** Silver Medal

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A personal  
message from  
**Philippe**

My companion  
Pascale,  
her daughter Anna  
and I are proud  
to announce  
the birth of  
our son, Simon,  
September 19, 2008.

# Reviews from the Press

## GUIDES

**Les Meilleurs Vins de France 2010**  
The reference for wine reviews in France

**Pinot Gris Grand Cru Rangen 2007** (16.5/20) “comes across as succulent, with good maturity and a serious harmony.”  
**Gewurztraminer Grand Cru Eichberg 2007** (15.5/20) “proposes beautiful finesse with a suave yet firm texture in the mouth.”  
**Riesling Grand Cru Pfersigberg 2007** (15/20) “taut, slender rather than voluminous in texture, a beautiful saline finish.”

**Le Grand Guide des Vins de France 2010**  
Bettane et Dessauve

The **Riesling Grand Cru Pfersigberg 2007** (15.5/20) is “a frank wine with a nose of fresh citrus and white flowers, mineraly in the mouth with a nice balance after only two years.”  
The **Pinot Gris Grand Cru Rangen 2007** (15.5/20) comes from “a well-matured crop, with a toasty nose of honey, mellow in the mouth, with slight acidity and a long, smoky finish.”

**Le guide Hachette des Vins 2010**

The **Riesling Terroir 2007** rated a remarkable wine, “with a discreet floral bouquet that asserts itself on the palate. An ample wine, it marvellously combines vivacity and an intense floral nose. Dry, but not too, direct and elegant, it can accompany any dish. While it’s ready for drinking, it can also be laid down for three to four years.”  
The **Pinot Gris Terroir 2007** “displays green highlights in its pale golden colour and the typical bouquet with hints of rich ripeness. Long and well-balanced, this wine can be served for aperitif, with a cold buffet or chef’s salad with foie gras.”

## LOCAL AND NATIONAL PRESS

**Saveurs**  
January 2009

Made from the pinot noir grapes, this **Crémant Rosé** of salmon hue and copper highlights will seduce you with the hint of wild strawberries, raspberries and cherries with a slight acidity that is simply ravishing. Well-structured and caressing, subtle in style and refreshing.”

**L'écho La Marseillaise**  
February 2009

“We can thank the inventiveness of the Zinck winery in Eguisheim for this lovely **Crémant Rosé** made 100% from pinot noir grapes. . . Greedy and masterful, the taste relies on the lively savour of Morello cherries. The finish is clean and stimulating. A beautiful wine in the tradition of a winery that also has, in its viticultural inheritance, the seductive ‘grands crus,’ including the famous Eichberg!...”

**Le Républicain Lorrain**  
March 2009

The sommelier’s favourites: “The **Pinot Noir élevé en fût de chêne 2007** is one of those wines to be drunk alone, without a meal, that makes you want to smack your lips. The winemaker from Eguisheim aged it in oak casks, which gives it body without losing any of the overwhelming freshness.”

**Le Nouvel Observateur**  
May 2009

“With its Terroir collection, the Zinck winery proposes wines from the best hillsides of Eguisheim, charming and concentrated at the same time, like this **Muscat Terroir 2007**, crisp with the aroma of white flowers.”

**Figaro Magazine**  
June 2009

“**Riesling Grand cru Pfersigberg 2006** – Philippe Zinck has revolutionized this sleepy winery and now proposes a lovely series of high-flying wines from which comes this Riesling, from the Grand cru Pfersigberg, already giving off bewitching aromas.”

**Cuisine et Vins de France**  
Special Edition  
September 2009

“At the head of a vast domain of 30 hectares, Philippe Zinck offers wines that are clear and coherent, reflecting the varieties of Alsatian wine without drowning us in an incalculable number of vintages. From his Terroir range, the **Riesling Terroir 2007** expresses the aromatic and elegant character that so much pleases in this type of vine. Perfectly dry, deliciously opulent, with intense hints of ripe fruit and smoothness. . .”

**Le Berry Républicain**  
September 2009

“With its 30 hectares of vineyards, the Paul Zinck winery has made its place in the Alsatian countryside with three ranges of wine from three different areas of production. The **Muscat d’Alsace** from the **Terroir 2007** range was raised in calcareous clay soil ‘with the strictest respect for the environment.’ We loved the aromatic nose and crispness, with aromas of white flowers and fresh grapes.”

Zinck wines were also cited in

**20dalsace.com** (Crémant Rosé), **la Revue des Comptoirs** (Crémant Rosé), **les Nouvelles Calédoniennes** (Gewurztraminer Prestige 2006), **les Dernières Nouvelles d’Alsace** (Crémant Rosé), **Rustica l’Hebdo Jardin** (Crémant Rosé), **gastronomica.fr** (Crémant Rosé, Riesling Grand Cru Eichberg 2006, Gewurztraminer Grand Cru Pfersigberg Sélection de Grains Nobles 2007), **le Berry Républicain** (Crémant Rosé), **le Journal de la Haute Marne** (Muscat Terroir 2007), **EstMagazine** (Muscat Terroir 2007), **magic-recettes.com** (Pinot Blanc Terroir 2007), **Prima** (Pinot Blanc Terroir 2007), **Supplément TV from Figaro Magazine** (Pinot Gris Portrait 2007), **Prima Cuisine Gourmande** (Muscat Terroir 2007), **Maxi Cuisine** (Crémant Rosé), **La Revue du Vin de France** (Riesling Grand Cru Pfersigberg 2007), **Oui Magazine** (Crémant Rosé), **Vie Pratique Gourmand Hors Série** (Crémant Rosé), **le Monde des Vins & Spiritueux** (Pinot Gris Terroir 2007), **Centre Presse** (Gewurztraminer Grand Cru Pfersigberg Sélection de Grains Nobles 2007), **L'écho La Marseillaise** (Riesling Grand Cru Eichberg 2006).

## A Distinct Presence in the National and International Trade Fairs

**Vinexpo 2009 : Zinck makes a name  
for itself as a major winery in Alsace...**

The international leader of wine and spirits, for professionals only, Vinexpo occurs in Bordeaux every two years, in June. The 2009 event saw 2400 exhibitors from 48 countries and 46,621 professionals visiting from around the world. At the fair since 2003, Zinck exhibited for the second consecutive time with its own space, and is no longer with the one reserved by the Conseil Interprofessionnel des Vins d'Alsace (CIVA). Thanks firstly to a contemporary stand, the winery brandished its dynamism and avant-gardism, notably with its packaging. The 2008 vintage offered at the tastings confirmed our style: dry, pure wines with good minerality. The quality of the wines, combined with the clean lines of the new labels, both surprised and was quite favourably welcomed by the customers and visiting professionals, positioning the winery as a major player in Alsace.



**Grand Tasting 2009 :  
festival of the best wines**

Contrary to most of the fairs, The Grand Tasting, open to the public and professionals both, features distinguished winemakers from le Grand Guide des vins de France de Bettane&Dessauve and proposes different wine-tasting workshops (master class and gourmet workshops). Included, and lauded, in the guide for the last three years, Philippe Zinck will once again be available to meet you during this fourth event. Come one, come all to meet Philippe, taste and discover his wines.

**December 4 - 5, 2009 > Table no 207**  
Louvre Carousel • Paris • [grandtasting.com](http://grandtasting.com)



## Gewurztraminer Grand Cru Pfersigberg Sélection Grains Nobles 2007

From its lovely, intense golden color to the tears that run down the side of the glass, everything points to a very fine wine. The nose is typically expressive, with notes of tropical fruit, candied litchi and cinnamon. On the palate, the wine is ample, voluminous, with a fruity bouquet. Sweet but not aggressively so, the sugars are nicely present. This is an incredibly well-balanced wine with a finish both spicy and fresh, providing a hint of citrus that livens the tasting experience. Guillaume Bonnaud, Sommelier at L'Aromat 49 rue Sainte, France 13001.

**MANGO AND PINEAPPLE TAJINE,  
GRANITA OF PASSOA (PASSIONFRUIT LIQUER) AND COCONUT JAM**  
SERVES 4/6 PEOPLE

1 pineapple • 1 ½ mangoes • 500 g of mango purée or tropical fruit • 1 stem of coriander with leaves • 1 stem of mint with leaves • 50 g of sliced almonds • Rum ½ bottle of passoa • 400 g sugar • Curry • Allspice • 25 cl milk • 125 g coconut

### To make the tajine

Peel and dice the fruit. Chop the herbs. Make a caramel with 50 grams of the sugar; caramelize the fruit. Deglaze the pan with the Rum; add the mango purée, 10 cl of water, the spices, herbs and almonds. Remove the fruit once it's cooked. Reduce to desired consistency.

### Granita

Make a syrup with 250 g of sugar and 25 cl of water. Add the passoa. Let cool, then place in the freezer.

### Coconut jam

Combine 125 g of coconut, 25 cl of milk and 50 g of sugar in a pan; reduce until the milk is nearly gone. Keep in a cool place.

### To serve

Reheat the tajine and serve. Fill small dessert glasses with the granita. Serve the plates with a quenelle of the coconut jam.

from Chef Sylvain Robert  
Restaurant L'Aromat, 49 rue Sainte, Marseille, France 13001

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### Cellar opening hours for wine-tasting\*

Monday-Friday 8 am - 12 am / 2 pm - 6 pm and Saturday 9 am - 12 am / 2 pm - 6 pm.  
\*The cellar will be open exceptionally the first three Sundays of December 2009

(December 6, 13 and 20) from 10 am to 12 am and from 3 pm to 6 pm.

"Au Vieux Porche" restaurant open every day except Tuesday and Wednesday