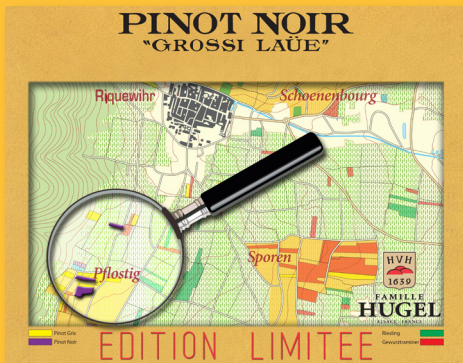




FAMILLE HUGEL

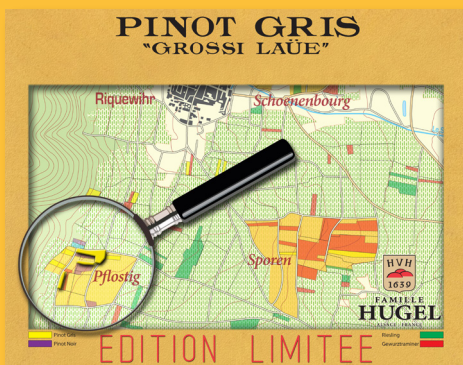
ALSACE - FRANCE



"GROSSI LAÛE"

"GROSSI LAÛE" – After *Réserve Exceptionnelle* in the 1930s, *Réserve Personnelle* in the 1960s, and *Jubilee* in 1989 to celebrate the family's 350th anniversary, today **Famille Hugel** introduces **"GROSSI LAÛE"** (« great growth » in the Alsace dialect). These wines mark a veritable return to the family's timeless cultural values, profoundly anchored in its historic vineyards..

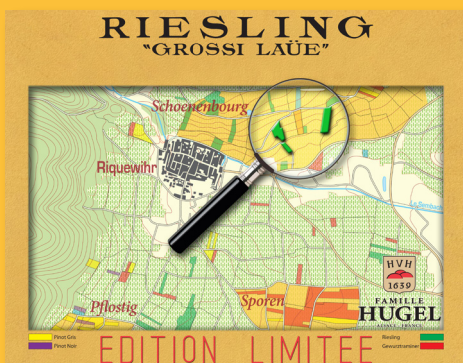
Famille Hugel has always identified three specific vineyard sites in Riquewihr, which it considers to be the most prestigious and best suited to the 4 grape varieties they have cultivated for generations. The suitability of the grape to the soil is a centuries-old empirical skill transmitted by the family from one generation to the next. Two thousand years of winegrowing on the banks of the Rhine created vineyard trails along the initial geological fault lines long before they could be located scientifically.



The first of these remarkable sites is the **Pflostig**. The main limestone terroir of Riquewihr, with principally fine-grained Muschelkalk soil, it is situated on a ridge at the south of a larger entity known as Rosenbourg and is its most qualitative part. Its poor soils are particularly suited to the Pinot family of grapes. A thin covering of granite, eroded from neighbouring hills, completes the unique geology of this site.



Geologically, the **Sporen** is unique in Alsace for the uniformity of its soil and particularly for its size : 23 hectares of clayey soils, foliated at depth. This laminated Jurassic clay contains fossils (ammonites and belemnites) that erosion brings to the surface. Riquewihr is the only winegrowing village in Alsace to have this type of geology to such an extent, a textbook example that attracts geologists and wine growers alike.



If the **Sporen** is known for the uniformity of its soil, this is not the case for the **Schoenenbourg**. This south-facing hillside of 53 hectares is an excellent example of the mosaic of soils that make up the fracture zone on which Riquewihr is situated. This « beautiful slope » has a dozen different types of soils. The Vosges mountain sandstone soils of its western edge are less favoured, but quickly make way for iridescent Keuper marls that reach the surface in many places, overlaying gypsum bedrock. These secondary era marine sediments form the soul and the very essence of the Schoenenbourg. On its eastern lower slopes, sediments make way for shell-rich limestone and then heavier Jurassic clays from more recent geological periods.

"GROSSI LAÛE"

Riesling "Grossi Laüe"

The family's 5 hectare holding on the Schoenenbourg is split into 12 parcels. Every year, each site is harvested separately in small containers, crushed in one pressing and vinified individually, to allow each wine to fully express itself. Four or five of these wines are selected from a blind tasting to be assembled according to the characteristics of that vintage and in order to best represent what the family considers « the spirit of the Schoenenbourg », its most noble and authentic expression. Like all great Famille Hugel wines, Grossi Laüe is only released for sale after a period of maturation in bottle in the family's cellars.



Gewurztraminer "Grossi Laüe"

Famille Hugel cultivates 8 hectares at the heart of the Sporen, of which 90% are dedicated only to Gewurztraminer. This specificity is best understood by considering how clayey soils (60% clay or more) are remarkably suited to this demanding varietal. Here it has found an environment that suits it perfectly. During recent decades the average acidity of Alsace wines has tended to fall for climatic reasons, with the gradual increase in temperatures, however for great Gewurztraminers from the Sporen the acidity has actually risen, which contributes to the balance and harmony of these wines. Harvested without excessive over-ripeness, the Sporen gives wines with richness and depth, with extended ageing potential. The king of aromatic varieties can deploy all its finesse and grace, exactly what is needed for a great wine.



Pinot Gris "Grossi Laüe"

Coming from the oldest Pinot Gris vines on the Pflostig, this wine is aged both in barrel and in one hundred year old casks. Maturation on fine lees confers additional richness without any trace of residual sugar to alter its balance. Here this grape varietal, misunderstood or often totally ignored, is restored to its former glory, thanks to low yields from vines on average 30 years old, planted on a unique limestone soil.



Pinot Noir "Grossi Laüe"

There is no need to introduce the most famous grape variety of Burgundy ! In Alsace it has found a second home and appears to thrive. A northern climate and the chalky soil of the Pflostig combine to confer its legendary finesse. A long growing season highlights its aromatic expression. No great wine can exist without hard work, and the daily attentions of Marc and his nephew Marc André Hugel both in the vineyard and in the cellar are expressed in their Pinot Noir. This is the family's only wine to be totally vinified in barrels, renewed on average 20% per year, a deft touch of oak that merges harmoniously with time. The work in the cellar can be found in the bottle, a sign of humility on the part of the winegrower who remains in the background and allows the wine to speak for itself. This is a true Alsace Pinot Noir, with depth and character, not to be compared to wines from neighbouring regions, simply because it represents its own unique terroir.



« Now is the time to learn Alsace dialect... »

**bettane +
desseauve**

«The 13th generation has just started working at this famous Alsace producer, notable for setting the rules for the region's grand crus.»

Decanter

«Grossi Laüe signifies the finest vineyards in Alsace dialect and represents an equivalent to the German Grosses Gewächs or the Burgundian Grand Cru.»

Robert Parker's Wine Advocate #221

Alsace is France's most exciting wine region at the moment. No other area offers the diversity of wines from such an array of grape types, soils, microclimates and producers, which in return gives consumers some of the most complex and unique wines in the world.

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