



HUGEL & FILS
www.hugel.com



Gentil 2012

Our only wine that is a blend of several varieties. The perfect introduction to Alsace wines. A wine that is almost universal as it is suited to great number of occasions.

THE VINTAGE

12 days of bitter cold in February (-18°C), budburst early April, flowering spread over 3 weeks. Damp early summer but superb August. Harvest began on 24 September. Superb grapes. Patchy weather during part of the harvest then fine sunny intervals. Fine well-balanced classic wines, similar to 2011 but richer and with more depth, yet already accessible. Hugel did not make any SGN in 2012.

QUICK VIEW

This wine revives an ancient Alsace tradition that wines assembled from noble grape varieties were called "Gentil". Gentil "Hugel" allies the suave, spicy flavor of Gewurztraminer, the body of Pinot Gris, the finesse of Riesling, the grapiness of Muscat and the refreshing character of Sylvaner.

VINEYARDS & VINIFICATION

A kaleidoscope of grapiness, produced exclusively from hand harvested grapes in predominantly clay and limestone vineyards, from a dozen of the most favored localities in and around Riquewihr. A cool and long growing season gives this unique dry wine great finesse and unequalled drinkability.

The grapes are taken in small tubs to the presses, which are filled by gravity, without any pumping or other mechanical intervention. After pressing, the must is decanted for a few hours, then fermented in temperature-controlled barrels or vats (at 18 to 24°C). The wine is raked just once, before natural clarification during the course of the winter. The following spring, the wine is lightly filtered just before bottling, and the bottles are then aged in our cellars until released for sale.

The whole production of this wine is closed with DIAM the cork without the risk of cork taint.

› Alcohol level	12.78 °
› Residual Sugar (g/l)	1.3
› Acidity (g/l)	6.11
› pH	3.23
› Age of vines	25
› Yields	65 hl/ha
› Grapes :	
	• Gewurztraminer 14 %
	• Muscat 2 %
	• Pinot Gris 23 %
	• Riesling 20 %
	• Sylvaner + Pinot Blanc 41 %



Tasting notes by Serge Dubs, World's Best Sommelier 1989

Very bright young pale green colour with silvery hints, fresh and lively, it clings quite tightly to the glass. Frank, open and crisply aromatic, it has blossomy floral tones (rose, jasmine, may, linden, acacia, almond), with fruit (white peach, pear, bitter orange) and spice (citron, cardamom, liquorice). Its bouquet is fresh, young and deeply fragrant.

Discreetly elegant and dry, with nice body and length, lightly opulent, its finish is crisply scented and aromatic.

Enjoy this wine young, for its frank, aromatic bouquet, reflecting the diversity of each Alsace grape variety.

Serve chilled at 8°C as an aperitif, with appetizers, tapas or fish: fresh, marinated, grilled or sushi, with tempura, lightly spicy dishes, Indian, Indonesian or Mexican. Try it too with paella, with lobster or crayfish "au gratin", with Munster cheese, or with oven-roasted game birds.