



HUGEL & FILS
www.hugel.com



Gentil 2013

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

Rarely have we seen a vintage subject to so many variations in the weather.

The season started late with a damp spring and coulure, causing a smaller than usual crop. High temperatures and exceptional summer weather brought the grapes to perfect levels of maturity. Right from the start of our harvest on 1 October the grapes were very healthy and ripe, and so 2013 was a classic Alsace vintage of intense, pure, well balanced wines. Uneven weather at the very end of the harvest prevented any significant production of Late Harvest wines.

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	12.5 °
› Residual Sugar (g/l)	3.9
› Acidity (g/l)	5.86
› pH	3.31
› Age of vines	25
› Yields	65 hl/ha
› Grapes :	

- Gewurztraminer 19 %
- Muscat 2 %
- Pinot Gris 24 %
- Riesling 15 %
- Sylvaner + Pinot Blanc 40 %



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

Bright, silvery sheen, pale green colour, fresh, lively and youthful with an elegant aspect. Attractive, flattering bouquet, open and forthcoming, quite aromatic, scented, floral and fruit-driven: cardamom, lemon balm, rose, lime blossom, cherry blossom and sweet almond. Harmonious and well-rounded, with a nicely ripe - yet not over-ripe - grape character.

On the palate, the wine is dry, generous, soft and supple, almost juicy, filling the mouth, showing good structure but also a nice, fruity, aromatic finish.

A wine with all the hallmarks of a fine, sunny vintage, yet with no loss of finesse.

Enjoy it now, or within 3 years, as an aperitif or serve it at 8°C with fish, grilled, pan-fried or in sauce, red mullet, turbot, pike-perch, lobster, crab, and certain cheeses : comté, reblochon, fourme d'Ambert, or with dishes flavoured with oriental or Indian spices.