



FAMILLE HUGEL

▶ Alcohol content	13.17%
▶ Residual sugar (g/l)	2.8
▶ Acidity(g/l)	5.57
▶ PH	3.29
▶ Age of vines	31 yo
▶ Yields (hl/ha)	58
▶ Grapes : Gewurztraminer	30%
Pinot Gris	24%
Riesling	19%
Sylvaner	18%
Pinot Blanc	6%
Muscat	3%

Quick View

The perfect introduction to Alsace wines as it combines the qualities of all our white varieties. This wine revives an ancient Alsace tradition that wines assembled from noble grape varieties were called "Gentil". Gentil "Hugel" allies the suave, spicy flavour of Gewurztraminer, the body of Pinot Gris, the finesse of Riesling, the grapiness of Muscat and the refreshing character of Pinot Blanc and Sylvaner.



Tasting

As a state of mind, the perfect Gentil should be aromatic, aperitive, yet dry and gastronomic. On the nose, the fruit of the aromatic grapes composing it presents itself first, unmistakably Alsace, it opens on yellow plums, rose, quince, citrus zests. Generous, it quickly invites you to a first sip. In mouth, harmony prevails. Supple, the palate unfolds, pleasant, graceful, leading to a delicate, fresh finish.

GENTIL 2023

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. Gentil "Hugel" allies the suave, spicy flavour of Gewurztraminer, the body of Pinot Gris, the finesse of Riesling, the grapiness of Muscat and the refreshing character of both Pinot Blanc and Sylvaner.

The Vintage

2023 was primarily a year marked by drought. While the health status and quality of the vintage are exceptional as a result, yields, especially for Riesling, were strongly impacted. The most significant dry spell lasted from April 18th to July 23rd, with almost no rain, following a cold and late start to spring. However, despite the lack of heatwaves, 2023 is a dry and healthy year, but not particularly warm in Alsace! The harvest on September 18th passed without a drop of rain. 2023 is an easy vintage and will be among the greats at Hugel

In the vineyard

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.

Winemaking

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 vats (at 18 to 24°C). The wine is racked 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.



#FamilleHugel