



**FAMILLE  
HUGEL**  
ALSACE - FRANCE



## Gewurztraminer Classic 2017

The spice of Alsace and one of Famille Hugel's signature wines. It is both aromatic and extroverted through its floral and spicy notes. Gewurztraminer is an invitation to accompany a variety of spicy Asian dishes as well as smoked salmon and strong cheeses.

### THE VINTAGE

This 2017 vintage year has been a real emotional roller-coaster ride. The year started well enough with plenty of winter rain and a rapid first budding leading us into an ideal start to the spring season. And then on the night of 19/20 April the Alsace region suffered its worst frost in 30 years. The damage was extensive but highly variable, anything from 0 to 80% destruction depending on the local conditions. Riquewihr was really hit very hard. All growth stopped for a number of days and the vines finally began to flower on 31 May. During the flowering season the conditions were perfect with regular rains and the vines grew magnificently throughout the summer. And almost no disease outbreaks whatsoever. We were wary of being optimistic but we had a good feeling. The harvest opened on 31 August! We started on 12 September under radiant sunshine. Then... Hailstorms on 17 September! That was not part of the plan, very unusual for the season and the region! Yes, 2017 was really turning out to be a hell of a roller-coaster ride. In the end there was little real damage apart from a Pflostig field which didn't come in until the next day. Phew. At the end of the harvest the weather was perfect with the added bonus of some wonderful late harvests, Gewurztraminer and Pinot Gris. It was a tough one but the 2017 vintage will produce really great wines.

### QUICK VIEW

Originally from northern Italy, this is the emblematic grape of our region due to its slow maturation with cool nights giving its full varietal expression. Dry but intensely aromatic.

### VINEYARDS & VINIFICATION

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

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.

> Alcohol level	14.36°
> Residual Sugar (g/l)	11.2
> Acidity (g/l)	3.93
> pH	3.67
> Age of vines	31
> Yields	54 hl/ha
> Grapes:	Gewurztraminer 100%



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

Lovely youthful colour of pale pastel pistachio green and pale spring foliage green. Nice sheen and vivaciousness, bright legs that are filled with energy without being too heavy.

The bouquet is in keeping with the Gewurztraminer: aromatic and strongly scented with balance and harmony and not too much gravity. It is fruity and floral with spicy hints of cardamom, ginger, mango, passion fruit, rose and jasmine.

On the palate it is superbly elegant, harmonious, sophisticated and juicy with a finish that overflows with ethereal charm.

This 2018 vintage is a fine example of the clarity and purity of the Gewurztraminer variety.

We really appreciate its authenticity, purity, character and harmony.

This wine should be consumed straight away to make the most of its typical pure and precise Gewurztraminer youthfulness.

Ideal for aperitifs or "teatime"... or just for the sheer pleasure of enjoying a good wine.

Goes well with Moroccan, Chinese, Thai, Vietnamese, Korean or Mexican dishes that combine sweet and sour, spices, chillies. Spiced game or fish terrines.

Best served at 8° C.

Consume now or lay down for 3 to 5 years.



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