



FAMILLE HUGEL

- ▶ Alcohol content 13.92%
- ▶ Residual sugar (g/l) 38.5
- ▶ Acidity(g/l) 4.87
- ▶ PH 3.58
- ▶ Age of vines 45 yo
- ▶ Yields (hl/ha) 50
- ▶ Grapes: Gewurztraminer 100%

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 full and intensely aromatic.



Tasting

A bright colour with clear legs that herald what is to come, the aromas rapidly announcing that this is a very charming and almost heady wine. Delicate floral notes of rose and jasmine interact with hints of yellow fruit: peach, Mirabelle and tropical fruit: lychee, mango, dragon fruit. The bouquet is expressive but not overly so; it retains a sense of refinement and nuance, a true Hugel wine.

On the palate it is fine and delicate, not too weak; it invites you to travel afar and enjoy it with strong flavoured dishes. The precision of the final note could even lead some of its detractors to become reconciled with this strong-headed grape variety.

GEWURZTRAMINER

2022

The Vintage

2021 already appears as the dark year for French agriculture. An unprecedented frost swiped across the country and part of Europe in the night of the 7th to 8th of April. In the following days, alerts kept popping up, but Alsace went through the episode miraculously almost entirely unharmed. But what hasn't been destroyed by frost was by the worst outbreak of mildew in modern history... The exceptionally rainy and mild weather of the months of May and June saw the development of an episode of mildew, only becoming worse as you went south of the region. We saw our grapes being eaten alive. A dry and cool August and lasting until harvest luckily saved what was left from the crop, but the damage already ranged from 20 to 80% of loss by early August depending on the sites, the volumes at Hugel will be the shortest since 1947. Ironically, it is the drought of September, which will finish to undermine the 2021 crop, reducing even further the yields in juice. But thanks to this cool and very dry weather, what was left of the harvest was in an immaculate sanitary shape! Not a trace of gray rot, and acidity levels that remind us greatly of 2010. Harvest began on September 27th and the reduced crop promises already some very dense and concentrated wines. The rare 2021s will be great cellar worthy wines!

In the vineyard

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.

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.

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.



#FamilleHugel