



FAMILLE HUGEL
ALSACE - FRANCE



Gewurztraminer Estate 2012

A new selection "parcellaire" of carefully chosen plots of the Famille Hugel estate situated in Riquewihr in its most prestigious crus. Most of the plots chosen for this new wine are being converted into Organic viticulture. The unique clay soils of Riquewihr, in and around the Sporen give a characteristic density to wines from this remarkable terroir. A wine of depth and of patience.

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

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.

VINEYARDS & VINIFICATION

Selection of the best plots of the Hugel family estate situated in Riquewihr in its most prestigious crus. The unique clay soils of Riquewihr gives a characteristic richness to wines from this remarkable terroir.

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 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	14.8°
› Residual Sugar (g/l)	13
› Acidity (g/l)	3.82
› pH	3.63
› Age of vines	35
› Yields	54 hl/ha
› Grapes :	

- Gewurztraminer 100%



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

Nice deep lemon yellow colour, young and lively with abundant green hints, bright and fresh, it clings softly and tenderly to the glass.

A fresh, open, expressive bouquet, fruity and aromatic, agreeably perfumed but not excessively, the fine characteristics of Gewurztraminer are displayed with lots of charm and delicacy.

We discover with pleasure true aromas of passion fruit, mango, fresh pineapple, as well as very floral touches of rose, jasmine, acacia blossom, pistachio and fresh almond.

The palate allows itself to be overwhelmed by a velvety softness, charming opulence and generosity, highlighted by a nicely aromatic freshness on the finish.

Enjoy it now for its fine Gewurztraminer character and youthful charm, or keep it for 3 to 5 years. Serve it at 8°C as an aperitif, or with game terrine, foie gras, strong cheeses, munster or maroilles, and with tasty, slightly spicy dishes from China, Morocco or India.

