



FAMILLE
HUGEL
ALSACE - FRANCE



Gewurztraminer Estate 2014

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

Exceptionally mild winter, with practically no frost. Very early budburst around 21 March led to 2 months of anxiety but finally no spring frost. Flowering began very early, around 30 May, which usually means an extremely precocious harvest like 2003, but was uneven and spread over 2 weeks, giving a little coulure especially on Gewurztraminer. In July and early August, record rainfall (147mm) and cool temperatures finally delayed maturity. A very dry September (27mm) without excessive heat ensured slow maturation under ideal conditions. Harvest began on 16 September and ended on 16 October. Yields were very low, lower even than 2013 or 2010. Perfectly healthy grapes, high acidity and superb maturity mean 2014 will be a hallmark vintage, especially for Riesling. Very small yield of late harvest Gewurztraminer VT.

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 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	13.27°
› Residual Sugar (g/l)	15.7
› Acidity (g/l)	6
› pH	3.41
› Age of vines	36
› Yields	53 hl/ha
› Grapes :	Gewurztraminer 100%



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

An alert, youthful and pleasant sparkling lemon yellow colour with lively and shimmering pistachio green and primrose highlights, the legs are soft and pleasant.

A well-stated, yet not over-stated, youthfully spontaneous and powerfully scented aroma which will please fans of this grape variety and its typical fresh and harmoniously combined flavours of fresh rose, freesia, lily, passion fruit, litchi, mango, cardamom and orange blossom.

The first impression on the palate is that of a dry, diplomatic, sophisticated and smooth wine with a hint of almond sweetness.

This is the pure authentic expression of a well-balanced, smooth, flavoursome and aromatic Gewürztraminer. It is at once ethereal and youthful.

Best served immediately or within 3 years.

With game terrines, foie gras, strong cheeses, Munster, Maroilles or in association with strong flavoured or lightly spiced, Chinese, Moroccan or Indian dishes, desserts or fruit cake.

It is also more than welcome as an aperitif, served at 8°C, you will see!!!!!!

