



**FAMILLE
HUGEL**
ALSACE - FRANCE



Gewurztraminer GROSSI LAÜE 2013

GrossiLaüe signifies the finest vineyards in Alsace dialect and represents an equivalent to the German Grosses Gewächs or the Burgundian Grand Cru.

THE VINTAGE

Rarely have we seen a vintage subject to so many variations in the weather.

The season started late with a damp spring and coulure, causing a smaller than usual crop.

High temperatures and exceptional summer weather brought the grapes to perfect levels of maturity.

Right from the start of our harvest on 1 October the grapes were very healthy and ripe, and so 2013 was a classic Alsace vintage of intense, pure, well balanced wines. Uneven weather at the very end of the harvest prevented any significant production of Late Harvest wines.

QUICK VIEW

Great classic Gewurztraminer which will gain in complexity and spiciness for 8 years or more. Its suave and long complex aftertaste will make it the ideal partner to strong cheeses and spicy dishes.

VINEYARDS & VINIFICATION

Produced in a selection of the oldest plots of the Hugel estate in the heart of the grand cru Sporen made up of Lias clay-marl, decalcified on the surface, exceptionally rich in phosphoric acid

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 extensively in our cellars until released for sale.

› Alcohol level	13.9°
› Residual Sugar (g/l)	17.1
› Acidity (g/l)	4.59
› pH	3.5
› Age of vines	32
› Yields	45 hl/ha
› Grapes :	Gewurztraminer 100%



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

It retains a very youthful aspect that is intense with hints of light green, lime tree foliage, straw yellow, lemon yellow, and a nice slightly silvery shimmer. Very tight, smooth and sophisticated legs.

For the nose it is open, enticing, spontaneous, elegantly flavoured and perfumed, filled with harmony and sophistication in a perfect reflection of the Gewürztraminer grape variety with its aromas of roses, freesia, hawthorn, jasmine, mignonette, lychee, pineapple, citron, windflower honey, delicate spices, cardamom, white pepper and a lovely refreshing elegance.

It hits the palate with a certain, subtle and invigorating freshness which underlines its generous, full-bodied, smooth, sophisticated and juicy temperament which is so expressive and joyful, ethereal and refreshingly well-balanced and refined.

This is an attractive wine that is fine to serve now or be laid down for 5 to 8 years

Enjoy its strongly scented bouquet and opera ballet-dancer freshness.

Best served at 8° as an aperitif or at any other time of the day if you want to enjoy a truly great Alsatian Gewürztraminer.

Perfect for full-flavoured and lightly spiced dishes.

Monkfish with saffron, beef, lamb with paprika, strong cheeses.

Game: pheasant, partridge, crispy pork or duck, fruit tart.



@FamilleHugel