



**FAMILLE HUGEL**  
ALSACE - FRANCE



## Muscat Classic 2018

A very dry wine with pronounced grapeiness, giving the impression of biting into a fresh Muscat grape, it is perfect as an aperitif and with asparagus.

### THE VINTAGE

If the short crop of 2017 caused a lot of frustration, 2018 wiped it out completely with a mythical year. This cult vintage to be took a while to start, though, with a late budding on April 10th. But the warm conditions, continued long after the end of harvest treated the vine to offer us an unprecedentedly early vintage. Blooming completed on June 5th after 10 days! Ultra-fast canopy development had us run behind our vines all season long. Harvest started on September 5th (record early date) with quite a few gems made; the Pinot Noirs and the sweet wines are the true stars of this remarkable vintage. 2018 is a warm year, but without excess. 2018 vintage will be a great one!

### QUICK VIEW

Not a sweet wine as many people expect it to be, but a dry, crisp and grapey Muscat, full of aromas.

### VINEYARDS & VINIFICATION

This wine is partly composed of 2 young estate plots, including one on the Schoenenbourg planted with Muscat d'Alsace. Harvested exclusively by hand from the very beginning of harvest to ensure perfectly sound grapes and good natural levels of acidity.

The grapes are destemmed into the presses, and left to macerate until next morning. 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                    12.5°
- › Residual Sugar (g/l)        0.7
- › Acidity (g/l)                    5.88
- › pH                                    3.19
- › Age of vines                    21
- › Yields                              65hl/ha
- › Grapes :

Muscat à petits grains : 40%  
Muscat ottonel : 60%



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

A pleasant, youthful, refreshing and dashing aspect. Very clear with a nice crystalline sparkle highlighted with a brightly and youthful pastel green shimmer.

The aroma is very expressive without excess, elegantly fruity and juvenile.

On the palate this is a nice dry Muscat wine, it is nicely thirst-quenching, full-bodied, fresh, well-stated and flavoursome with the delicate and subtle finish of the crunchy and thirst-quenching Muscat grape.

This is a wine that comes highly recommended for aperitifs, best served at 8°C and combines very well with goat and sheep cheeses, asparagus, marinated herring and mackerel, smoked fish, crustaceans and spicy or strongly flavoured dishes.

Best served immediately or within 3 years.

