



# FAMILLE HUGEL

- ▶ Alcohol content 12.95%
- ▶ Residual sugar (g/l) 0.5
- ▶ Acidity(g/l) 6.43
- ▶ PH 3.15
- ▶ Age of vines 25 yo
- ▶ Yields (hl/ha) 55
- ▶ Grapes:
  - Muscat Petits grains 40%
  - Muscat Ottonel 60%

## Quick View

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



## Tasting

Translucent and bright, the robe of the wine appears discreet. Just the opposite of the nose. The floral and outgoing character of the grape immediately charms by the frankness of its expression. Muscaty notes of citrus, jasmine in its early stage will evolve towards basil, dill, mint as the years go by. Palate wise, the wine is dry, salivating, vibrant. It doesn't saturate the mouth, but cajoles, before quickly fading away, leaving place for another sip. Salivating and crispy, this muscat is irresistibly aperitive.

# MUSCAT

## 2023

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

## The Vintage

2023 was primarily a year marked by drought. While the health status and quality of the vintage are exceptional as a result, yields, especially for Riesling, were strongly impacted. The most significant dry spell lasted from April 18th to July 23rd, with almost no rain, following a cold and late start to spring. However, despite the lack of heatwaves, 2023 is a dry and healthy year, but not particularly warm in Alsace! The harvest on September 18th passed without a drop of rain. 2023 is an easy vintage and will be among the greats at Hugel

## In the vineyard

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.

## Winemaking

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.



#FamilleHugel