



FAMILLE HUGEL

▶ Alcohol content	13.3%
▶ Residual sugar (g/l)	1.1
▶ Acidity(g/l)	7.91
▶ PH	2.94
▶ Age of vines	38
▶ Yields (hl/ha)	48
▶ Grapes: Riesling	100%

Quick view

Riesling is the Pinot Noir of white wines! It is our most demanding variety as it is also the latest ripening. Dry and elegant, it expresses itself best on our steepest slopes with the most complex minerality.



Tasting

A sparkling robe with pale yellow highlights. The aromas are open and generous, just like those of a Riesling at the height of age, dashing with a sound footing that reveals an aristocratic origin. This wine comes from the finest marl soils of the Riquewihr, giving it a unique saline and full-bodied attack on the palate: you know what you are getting right from the start. The elegant, profound, complex and well-balanced flavour is perfectly structured over time by its beautifully mature acidity from which there is no sweetness to distract. This is a dry white wine.

RIESLING Estate 2020

A new selection "parcelleire" 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 marl soils of Riquewihr, in and around the Schoenenbourg give a characteristic minerality to wines from this remarkable terroir. A wine of depth and of patience.

The Vintage

As expected, 2020 is a vintage marked by the sun, and lovers of 2009, 2011 or 2015 will find in it a worthy successor to these vintages touched by the power of Helios. The clay terroirs of Riquewihr showed once again their excellent resilience to drought and the summer unfolded without damage. The grapes remained extremely sound until the very end of the picking period which began early on September 7th, resulting in beautiful full bodied yet well balanced wines overall.

No late harvest wines were produced due to the "too good" sanitary conditions which forbid the development of botrytis.

In the vineyard

Grapes carefully selected from within the Hugel Family estate including a high proportion from the Pflostig, strongly influenced by the chalky soils of Riquewihr.

The grapes have been handpicked into small

Winemaking

Gravity feed presses, no pumping or other handling.

After a few hours of decanting the must is then transferred to vats for fermentation at a carefully controlled temperature (18 to 24°C). Part of the wine (around 30%) was fermented in six to ten wine Burgundy barrels; this gives the wine body without the addition of any oaky character. A single racking before winter allowing the wine to clarify naturally without any artificial cold treatment. The wine is then lightly filtered in spring before bottling. The bottles are then laid down in our cellars before commercialization. The whole of the vintage was corked with DIAM, the cork without cork taint.



#FamilleHugel