



FAMILLE
HUGEL
ALSACE - FRANCE



Riesling GROSSI LAÜE 2013

Grossi Laüe 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 1st 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 Riesling which starts to show its promises but which will gain in complexity for 8 years or more. Its minerality and long complex aftertaste will make it the ideal partner to noble fish or seafood dishes.

VINEYARDS & VINIFICATION

Produced in a selection of the finest plots of the Hugel estate in the heart of the grand cru Schoenenbourg. This fantastic historical terroir has been almost exclusively devoted to Riesling for centuries. Keuper, marl, dolomite and gypsum, rich in fertilising agents, overlaid with fine layers of quaternary siliceous gravel, Vosges sandstone and Muschelkalk, with at its eastern extremity outcrops of Lias marl limestones.

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	12.71°
> Residual Sugar (g/l)	7.9
> Acidity (g/l)	7.61
> pH	3.17
> Age of vines	30
> Yields	47 hl/ha
> Grapes	Riesling 100%



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

An intense and pleasant concentration of pale yellow and shining gold hues completed with pale green, pistachio and spring lime tree foliage green highlights.

A dynamic sheen and multiple tight smooth legs.

A precise and well-stated but not aggressive aroma that is at once concentrated, smooth, and generous in its expression with notable alcohol content, it is fruity and floral, sophisticated and finely scented whilst remaining complex thanks to the maturity of the grape and its wonderfully distinguished and refined mineral hint.

Baked apple, peach, Mirabelle, ginger, there is a smooth and harmonious aroma of springtime, ferns, almond blossom, pistachio, lemon balm and lemongrass

On the palate it has all of the charm of a good dry Riesling with its full, broad and juicy structure and high alcoholic content. It has a remarkable texture in the mouth thanks to the wonderful acidity of this Riesling grape variety from the noblest Alsace vineyards.

The full and harmonious flavour persists long in the mouth.

This is a tempting wine which is fine for immediate consumption but would merit a little patience before making the most of the typical qualities of its magnificent soil-type which will express its mineral edge 2 to 7 years from now adding further hints of white Piedmont truffle and rockiness.

Could be laid down for 15 to 20 years

Best served at 10° and decanted 5 to 10 minutes in advance.

This is a highly gastronomic wine which can be served with roast turbot, sole meunière, lobster, king prawns, sander, perch, poultry or white meat dishes. Roast poultry, macaroni with fresh white truffle.



@FamilleHugel