



FAMILLE HUGEL
ALSACE - FRANCE



Riesling Selection de Grains nobles 2011 « S »

An absolute nectar! Great specialty for several generations of the Hugel family, who drafted the law on late harvest. Wine with great power and longevity to taste religiously by itself during a special occasion.

THE VINTAGE

Harsh winter of 2011 with 26 days below zero. Early budding on April 7, May warm and dry and flowering 15 days ahead of time. Summer cool, damp and gloomy. Return to idyllic weather two weeks before harvest started on September 12, without any precipitation from beginning to end.

Excellent maturity in a fair size crop with soft acidity. Wines already charming, easy to approach and early to drink soon after bottling.

QUICK VIEW

It is the SGN we are the most proud of as it is produced only twice per decade. Riesling is our most demanding grape variety, it is also the latest to ripen. Very capricious when it comes to noble rot development, it expresses its quintessence on the Schoenenbourg.

VINEYARDS & VINIFICATION

Produced from over-ripened grapes, picked one by one in a selection of the oldest 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.

This cuvee S is an even stricter selection of individual berries totally shriveled by noble rot.

Harvest date: October 4th 2011. Potential alcohol: 21.3°.

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 barrels or vats (at 12 to 18°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 extensively in our cellars until released for sale.

› Alcohol level	11.6°
› Residual Sugar (g/l)	158
› Acidity (g/l)	8.98
› pH	3.27
› Age of vines	40
› Yields	7 hl/ha
› Grapes:	Riesling 100%



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

This wine has a superb and wonderfully dense deep golden yellow colour completed with subtle hints of lemon yellow and pastel green and an occasional shine and brilliance which gives it a very tonic and lively aspect.

The legs are thick, fleshy, dense and tight.

It has a refined, distinguished, profound, aromatic, perfumed and pure bouquet with the perfect harmony that comes from maturity leaving the typical minerality and expressiveness of a Riesling and a region which give it the unique and rare bouquet infused with daring freshness and vigour, it's perfume, aroma, fruitiness really highlight the unique Riesling grape variety. Flower honey, fresh saffron, brioche, kumquat, citron, cocoa bean, tobacco, preserved pineapple and lemon.

This is a sweet, syrupy, smooth and full wine, with a sophisticated fresh and lively structure that brings perfect balance and harmony to dominate the senses.

Best served as it is, even if it is quite young, at 6°C, it will be at its best in 10 to 25 years.

Recommended as an accompaniment for fruit tarts, rhubarb, red-current, pineapple, almond, or with foie-gras either as a terrine or pan-fried with apples. Lemon pie Fresh fruit salad or simply on its own amongst friends who love fine and rare wines with their own sense of finery and refinement.



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