



**FAMILLE
HUGEL**
ALSACE - FRANCE



Riesling Jubilee 2009

It's our own interpretation of the expected quality of a great Schoenenbourg, famous since the XVIIth century. Profound, suave and with a great minerality, it will still improve for years and keep for decades.

THE VINTAGE

Not only a fabulous vintage in Alsace but, just like in 1990, also a great vintage all over Europe. 2009 was an emotional vintage for us too, without the benevolent presence of "Uncle Johnny", but with a strong symbol as the two young cousins, Jean Frédéric and Marc André, both born in 1989, worked together at their first harvest.

This was a rich but harmonious vintage, with record levels of ripeness, enabling us to produce a full range of wines including, for the first time since 2001, both Riesling VT and SGN.

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 barrels or 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 extensively in our cellars until released for sale.

› Alcohol level	13.55°
› Residual Sugar (g/l)	8.0
› Acidity (g/l)	7.29
› pH	3.13
› Age of vines	30
› Yields	45 hl/ha
› Grapes :	

- Riesling 100%



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

Very attractive straw yellow colour, deep, intense and shimmering, crystal clear with green hints and soft, velvety tears that trickle down the glass.

The bouquet is agreeably aromatic, fresh, clean and open, with the depth and complexity of perfectly ripe grapes, but not over-ripe, showing fruit and floral tones and a subtle rocky minerality from its noble origin that makes it expressive and elegant, remarkably well balanced and harmonious.

Opulent and generous, it fills the mouth perfectly, an agreeable sensation of ripe fruit upheld by a nice fresh acidity, this elegant noble wine has a strong character and personality.

A very tasty wine, with a long, complex aromatic finish, it is perfectly integrated and well balanced. Magnificent to enjoy already, it will age particularly well for from 5 to 15 years.

Serve this highly gastronomic wine at 8°C, perhaps decanted, with turbot, sea perch, monkfish, lobster, crayfish, or with poultry, roast or in cream sauce, or rack of veal with mushrooms.