



HUGEL & FILS
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Riesling Tradition 2010

Expression of our greatest terroir in this wine, combining depth, finesse and elegance with great minerality. Our most gastronomic wine for most fish and seafood dishes and many Alsace specialties.

THE VINTAGE

The winter of 2010 was particularly harsh, with more than 30 days below zero, and temperatures dropped as far as -17°C. Budburst on 8 April was early, but flowering which began on 10 June took almost 3 weeks to finish due to cool temperatures. July was exceptionally hot and sunny, before cold, damp and rainy weather set in throughout August and into September. Ideal weather conditions returned on 11 September, with not a drop of rain for 6 weeks. Our harvest began on 27 September and ended on 26 October. Maturity reached record levels, the highest for 50 years, with good acidity, similar to 1996. Crop size was 30% below average, and even lower for Gewurztraminer. Superb wines with magnificent balance, purity and fruit. 2010 is a great classic vintage, with good ageing potential.

QUICK VIEW

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

VINEYARDS & VINIFICATION

Harvested exclusively by hand from clay and limestone vineyards in a dozen of the most favoured localities in and around Riquewihr with a high percentage of estate grapes, some from the Schoenenbourg.

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 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.

› Alcohol level	13,10°
› Residual Sugar (g/l)	4,3
› Acidity (g/l)	7,87
› pH	3,18
› Age of vines	35
› Yields	60 hl/ha
› Grapes :	

- Riesling 100%



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

Lively, bright, youthful colour, with silvery pale green hints, like lime tree leaves in the spring, and good intensity.

Attractively fresh and expressively open bouquet, perfectly focused, with aromas of fruit (white peach, grapefruit, candied lemon, ginger) and flowers (acacia, lime), with the subtle, deft touch of minerality that underlines a classic, textbook Riesling.

On the palate the wine is dry, fresh, thirst-quenching and elegantly easy to enjoy, with a finish that is explosively joyful, vibrant and refreshing. A full-flavoured wine that is perfectly balanced yet dry.

A benchmark wine that should not be missed, already magnificent to drink but it will keep 3 to 5 years. Enjoy it with all kinds of seafood, shellfish and fish: raw, marinated, grilled, in sauce or a terrine, and with lobster and crab.

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