



**FAMILLE
HUGEL**
ALSACE - FRANCE



Riesling Estate 2014

A new selection "parcellaire" 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

Exceptionally mild winter, with practically no frost. Very early budburst around 21 March led to 2 months of anxiety but finally no spring frost. Flowering began very early, around 30 May, which usually means an extremely precocious harvest like 2003, but was uneven and spread over 2 weeks, giving a little coulure especially on Gewurztraminer. In July and early August, record rainfall (147mm) and cool temperatures finally delayed maturity. A very dry September (27mm) without excessive heat ensured slow maturation under ideal conditions. Harvest began on 16 September and ended on 16 October. Yields were very low, lower even than 2013 or 2010. Perfectly healthy grapes, high acidity and superb maturity mean 2014 will be a hallmark vintage, especially for Riesling. Very small yield of late harvest Gewurztraminer VT.

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.

VINEYARDS & VINIFICATION

Selection "parcellaire" of some of the best plots within the Hugel family estate in Riquewihr in its most prestigious crus. A very clear dominance of the Schoenenbourg character with its unique marly character.

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 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°
› Residual Sugar (g/l)	4.8
› Acidity (g/l)	8.02
› pH	3.08
› Age of vines	34
› Yields	52 hl/ha
› Grapes :	Riesling 100%



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

A pleasantly dense, young pale green colour with dominant hints of green and lighter hints of the pale yellow of lime trees in spring, a pleasantly lively and agreeable sheen, full smooth medium legs

The aroma is pleasant with a nice balance, fresh without arrogance, expressive and the subtly aromatic fruitiness of Granny Smith apples, lime, kiwi, spring flowers, hawthorn and a lightly mineral touch of the Riquewihr's marl and chalk soil.

On the palate this is a wonderful Riesling with everything it needs to impose the pedigree style of its grape varieties; strong and generous juicy flavour with an agreeable salinity.

The aftertaste is refined, refreshing flavoursome and long-lasting.

This is a fine example of a Riesling typical combination of soil-type and grape variety.

Ideal for serving immediately. After laying down for 5 to 8 years it would be best served at 8°C with sea-fish: Sea fish, roast turbot, ray in butter, king prawns and lobster, pike in Riesling, smoked eel, veal blanquette, Arctic char. Sushi, marinated fish, Carpaccio.



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