



**FAMILLE
HUGEL**
ALSACE - FRANCE



Riesling GROSSI LAÜE 2010

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

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

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 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.

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| › Alcohol level | 13.2° |
| › Residual Sugar (g/l) | 6.5 |
| › Acidity (g/l) | 7.93 |
| › pH | 3.09 |
| › Age of vines | 30 |
| › Yields | 45 hl/ha |
| › Grapes | Riesling 100% |



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

Young, pale pistachio colour with prevailing green hints, a touch of pastel yellow and lime, lively and star-bright, it clings softly to the glass.

The bouquet is frank, lively, clean and open, with agreeable notes of fruit (green apple, lemon balm, citronella, ginger, cardamom...) and flowers (spring blossom, almond, primrose...) with a finely honed minerality so typical of Riesling from an excellent terroir.

The palate is nicely vivacious and fresh, agreeably dry with the very fine acidity of ripe grapes, still thirst-quenching despite its distinguished body and structure. The wine is crystal-clear, well balanced and harmonious, with a clean, scented finish.

A very fine Riesling of great class, with the subtle touch of minerality that will enable it to age well. Perfectly drinkable already for its energy and character, the complex bouquet will not be revealed before 8 to 12 more years in bottle.

A highly gastronomic wine to be served at 8°C, with turbot, sea perch, monkfish, lobster, crayfish, seafood, pike and pike-perch.

After several years in bottle, serve it with roast or creamed chicken, rack of veal with mushrooms, pork belly...



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