



FAMILLE HUGEL



Gewurztraminer GROSSI LAÜE 2014

AOC Alsace, Alsace, France

Grossi Laüe signifies the finest vineyards in Alsace dialect and represents an equivalent to the German Grosses Gewächs or the Burgundian Grand Cru.

QUICK VIEW

Great classic Gewurztraminer which will gain in complexity and spiciness for 8 years or more. Its suave and long complex aftertaste will make it the ideal partner to strong cheeses and spicy dishes.

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.

IN THE VINEYARD

Produced in a selection of the oldest plots of the Hugel estate in the heart of the grand cru Sporen made up of Lias clay-marl, decalcified on the surface, exceptionally rich in phosphoric acid

WINEMAKING

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 extensively 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.

PRESENTATION

Brochure introducing the Grossi Laüe range

Video: Geology and terroirs of Riquewihr

VARIETAL

Gewürztraminer 100%

14.3 % VOL.

TECHNICAL DATA

Residual Sugar: 15.46 g/l

Tartaric acidity: 6 g/l

pH: 3.55

Age of vines: 31 years old

Yield: 35 hL/ha

VIDEO

https://www.youtube.com/watch?v=k_8th2JYQRE

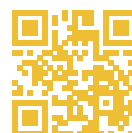
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ABUSE OF ALCOHOL IS DANGEROUS FOR YOUR HEALTH. DRINK RESPONSIBLY.



TASTING NOTES BY SERGE DUBS, WORLD'S BEST SOMMELIER 1989

It retains a very youthful aspect that is intense with hints of light green, lime tree foliage, straw yellow, lemon yellow, and a nice slightly silvery shimmer. Very tight, smooth and sophisticated legs.

For the nose it is open, enticing, spontaneous, elegantly flavoured and perfumed, filled with harmony and sophistication in a perfect reflection of the Gewürztraminer grape variety with its aromas of roses, freesia, hawthorn, jasmine, mignonette, lychee, pineapple, citron, windflower honey, delicate spices, cardamom, white pepper and a lovely refreshing elegance.

It hits the palate with a certain, subtle and invigorating freshness which underlines its generous, full-bodied, smooth, sophisticated and juicy temperament which is so expressive and joyful, ethereal and refreshingly well-balanced and refined.

This is an attractive wine that is fine to serve now or be laid down for 5 to 8 years

Enjoy its strongly scented bouquet and opera ballet-dancer freshness.

Best served at 8° as an aperitif or at any other time of the day if you want to enjoy a truly great Alsatian Gewürztraminer.

Perfect for full-flavoured and lightly spiced dishes.

Monkfish with saffron, beef, lamb with paprika, strong cheeses.

Game: pheasant, partridge, crispy pork or duck, fruit tart.

