



HUGEL & FILS  
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## Gentil 2011

Our only wine that is a blend of several varieties. The perfect introduction to Alsace wines. A wine that is almost universal as it is suited to great number of occasions.

### THE VINTAGE

Harsh winter of 2011 with 26 days below zero. Early budding on April 7, May warm and dry and flowering 15 days ahead of time. Summer cool, damp and gloomy.

Return to idyllic weather two weeks before harvest started on September 12, without any precipitation from beginning to end. Excellent maturity in a fair size crop with soft acidity. Wines already charming, easy to approach and early to drink soon after bottling.

### QUICK VIEW

This wine revives **an ancient Alsace tradition** that wines assembled from noble grape varieties were called "Gentil". Gentil "Hugel" allies the suave, spicy flavour of Gewurztraminer, the body of Pinot Gris, the finesse of Riesling, the grapiness of Muscat and the refreshing character of Sylvaner.

### VINEYARDS & VINIFICATION

A kaleidoscope of grapiness, produced exclusively from hand harvested grapes in predominantly clay and limestone vineyards, from a dozen of the most favored localities in and around Riquewihr. A cool and long growing season gives this unique dry wine great finesse and unequalled drinkability.

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°C 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	12.80°
› Residual Sugar (g/l)	0,8
› Acidity (g/l)	5.74
› pH	3.29
› Age of vines	25
› Yields	65 hl/ha
› Grapes :	
• Gewurztraminer:	11%
• Muscat:	7%
• Pinot gris:	18%
• Riesling:	16%
• Sylvaner & Pinot Blanc:	48%



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

Bright, young, fresh, light green, pale yellow to pistachio legs tight and fat. The aromatic expression is open, dense, fragrant, rose, jasmine, hawthorn, linden, acacia flowers, almond blossom, fruit : apricot, yellow peach, pear, quite spicy, cardamom, licorice. Flattering and harmonious bouquet.

The palate is fleshy, a nice richness and almost opulence without heaviness, all is well balanced soft, tender with a lively acidity on the finish. This Hugel Gentil has a little more generosity and vinous character and fragrance. Wine to drink on its fruity and aromatic bouquet.

Serve chilled at 8 ° as an aperitif, with tapas appetizers, fish, fresh, marinated, grilled, sushi, tempura, spicy Indonesian cuisine or a little Indian, Mexican. Paella, lobster or lobster gratin.

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