



FAMILLE HUGEL



Gewurztraminer HUGEL 2003

AOC Alsace, Alsace, France

The great speciality of our region. Only in Alsace does the aromatic expressiveness of this variety attain such summits.

Spicy and suave, it can be enjoyed on its own, but makes a marvellous accompaniment to all rich, spicy dishes, smoked fish, Orient

QUICK VIEW

Originally from northern Italy, this is the emblematic grape of our region due to its slow maturation with cool nights giving its full varietal expression. Dry but intensely aromatic.

THE VINTAGE

2003 was the earliest vintage in Alsace since 1893 !

It was a very unusual year that will long remain in our memory. Budburst was early, flowering began at the end of May, summer was scorchingly hot and dry, and picking for the still wines began on 8 September. For young vines and for vines planted on lighter soils the crop was particularly small. Results vary widely from vineyard to vineyard, but in general it was a better year for clay-limestone soils.

Overall volume was 25% below average. The wines are rich and full, with low acidity levels, much like in 1947.

IN THE VINEYARD

Harvested exclusively by hand from clay and limestone vineyards in a dozen of the most favoured localities in and around Riquewihr.

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 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 in our cellars until released for sale.

PRESENTATION

Photos of bottles and labels, 3 definitions, max 300dpi

VARIETAL

Gewürztraminer 100%

Famille Hugel

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



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

A difficult wine to resist... Its beautiful appearance combines a velvety opulence with the brightness and brilliance of youth. Its bouquet is totally captivating, frank and sincere, an aromatic concentration of fruit (mango, passion fruit, pear, pineapple), flowers (roses, freesia) and a multitude of spices, all in perfect harmony. Who can resist it... particularly the ladies !

On the palate it is flatteringly soft and tender, yet despite its richness it finishes dry. This is a fine, dry wine whose fruit and aromas are perfectly balanced. Enjoy it for its perfume and while it is still young.

Serve well chilled at 8°C with foods where spices are welcome but not compulsory.

28 May 2004

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