



**FAMILLE
HUGEL**
ALSACE - FRANCE



Riesling Classic 2015

This is the Famille Hugel signature wine. This dry Riesling stands out for its finesse and frankness and is the ideal partner to fish and seafood thanks to its wonderful balance and elegance.

THE VINTAGE

2015 will go down as an exceptional vintage year for the whole of France. After one of the hottest and driest summers since 2003 and a harvest quality to rivals those of the great "solar" vintages of 1945, 1976, 1989 and 2009, the Alsace region will be no exception.

The year started with quite normal weather conditions, a total of 6 days below freezing (up to -6°C) during the winter. The spring was, however, pleasant and sunny. The vines budded slightly later than usual, around the 13 April, and blossomed during the first weeks of June, indicating an early vintage. This was normal considering the low rain fall, a record of only 30mm between 4 May and 24 July! These dry conditions were compounded by a heatwave that lasted for almost the whole of July.

By the time the grapes started to ripen, the vines were suffering, especially in the more well-drained soils with limited reserves of water. Riquewihir and its loamy soil seemed to have escaped the worst of this and the heavy rain that came in mid-August saved the harvest just in time.

We started grape-picking on the 10 September, three days later than the rest of the Alsace, and the first grapes to arrive in the winery gave every indication of an exceptional vintage year. The grapes were perfectly healthy and ripe; their supple acidity was a taste of great wine to come. The Pinots, especially the magnificent Pinot Noir, of this great "solar" year were highly appreciated.

Only one day of rain disrupted the harvest, which was already well underway at the time.

The rapid acceleration of the ripening during the third week and a nice outbreak of botrytis meant the most part of our Riesling de Schoenenbourg were harvested late, and once again the Engelkritt (Angels' Vine) won us not one but two of the "Sélection de Grains Nobles" awards for this grape variety, the most concentrated being at a potential of 23°!

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

Made exclusively from hand harvested grapes from predominantly clay and limestone vineyards, in a dozen of the most favored localities in and around Riquewihir. A cool and long growing season give this unique dry wine great finesse and unequalled intensity.

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	12.8°
> Residual Sugar (g/l)	4.2
> Acidity (g/l)	7.62
> pH	3.02
> Age of vines	22 years old
> Yields	68 hl/ha
> Grapes :	Riesling 100%



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

It has a youthful robe with an intense pale green colour, dominated with the green and pale yellow highlights of springtime lime tree foliage, all completed with a silvery sheen. Brilliant aspect with narrow but quite rounded legs.

The bouquet is still a bit discreet and fresh, not too arrogant, it is harmonious, clear and well-stated yet quite dense and fruity with hints of lime, fresh kiwi, lemon-grass, 'Mirabelle', greengage and a slightly mineral edge.

This is a dry wine that is also fresh and lovingly thirst-quenching on the palate, it is well-balanced with a generous and well-formed structure underlined by the wonderful freshness and vigour which is so typical to this grape variety's elegant temperament. The grapes are perfectly ripe.

This is a wine which can be consumed immediately but would benefit from being laid down for up to 5 years which would intensify the density and minerality of its aroma.

Best served at 8°C. Would make an excellent aperitif. Best served with turbot, sea bass, monk-fish, lobster, king prawns, seafood, sander, pike, salmon, scallops, marinated or raw fish carpaccio, goat's cheese.



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