



FAMILLE HUGEL

- ▶ Alcohol content 11.7%
- ▶ Residual sugar (g/l) 101
- ▶ Acidity(g/l) 4.65
- ▶ PH 3.51
- ▶ Age of vines 42
- ▶ Yields (hl/ha) 32
- ▶ Grapes:Gewurztraminer100%

Quick view

These wines made from overripe grapes are picked well after the classic vintage and in the greatest years only. The action of noble rot (*botrytis cinerea*) gives them an almost unlimited ability to age. They are part of the elite of the greatest wines in France.



Tasting Notes

At first glimpse, what really draws the eye is the young yet dense and viscous aspect of the wine. The first nose confirms that impression. A dried and candied fruits basket: lychee, mango, cumquat and white peach alongside candied ginger and cloves boldly comes out of the glass. The palate is dense, rich, opulent and generous; it immediately calls for meditation. Very well maintained by a vibrant structure, the Gewurztraminer grape shows fragrant, lush, yet delicate. As it breathes, the wine gently opens and evolves towards more floral notes of jasmine and rose, inviting for another sip.

GEWURZTRAMINER Vendange Tardive 2015

Great specialty for several generations of the Hugel family, who drafted the law on late harvest. Wine with great power and longevity to taste religiously by itself during a special occasion.

The Vintage

2015 will go down as an exceptional vintage for the whole of France with one of the hottest and driest summers since 2003 and a quality reminding us of vintages like 1945 or 1976!

Spring was pleasant and sunny and the vines budded slightly later than usual, around the 13th April, but blossomed during the first weeks of June, an early sign of an early vintage. This was to expect considering heat wave and the record low rain falls, 30mm between 4 May and 24 July!

Riquewihr and its clay soils seem to have escaped the worst and the heavy rain that came in mid-August saved the crop 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. Only one day of rain disrupted the harvest, which was already well underway at the time. A nice outbreak of botrytis meant the most part of our Riesling de Schoenenbourg were harvested in late harvest, and once again the Engelkritt (Angels' Vine) won us not one but two "Sélection de Grains Nobles" for this grape variety, the most concentrated being at a potential of 23°!

In the vineyard

Produced from over-ripened grapes 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 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 extensively in our cellars until released for sale.

This wine may with time show natural sediment of tartrate crystals.



#FamilleHugel