



FAMILLE HUGEL



Gewurztraminer VENDANGE TARDIVE 1997

AOC Alsace, Alsace, France

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.

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.

THE VINTAGE

A very great vintage in Alsace with record levels of maturity. Ideal weather conditions in the Spring, with just the right amount of rain, were followed by a drought that lasted from August right through to early November. The crop was average in size, but the grapes were perfectly sound, with in some cases quite low acidity.

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

Date of harvest : 26, 30. Oct. & 2. Nov.1997

Potential alcohol : 16°2

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 extensively in our cellars until released for sale.

PRESENTATION

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

VARIETAL

Gewürztraminer 100%

13.0° % VOL.

TECHNICAL DATA

Residual Sugar: 50 g/l

Age of vines: 35 years old

Yield: 28 hl/ha hL/ha

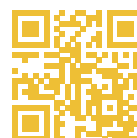
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ABUSE OF ALCOHOL IS DANGEROUS FOR YOUR HEALTH. DRINK RESPONSIBLY.



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

Very deep colour, intense, brilliant, attractive bright yellow-gold. Unctuous with slow-moving legs.

If you dream about being charmed and indulging yourself, do not lose a moment to put your nose in this Gewurztraminer VT. With its bouquet of fresh roses and complex spices it will transport you to Oriental countries, to discover the tenderness, softness, roundness, strength, power and forceful character of a wine that will subjugate you with pleasure.

To drink for itself, just for the pleasure of sharing it with friends who like aromatic and expressive wines; or serve it with game terrine, foie gras, desserts or cakes that are not too sweet.

Drink or keep for 10 to 15 years.

5 July 2000

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