



HUGEL & FILS
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Gewurztraminer Jubilee 2009

It's our own interpretation of the expected quality the great terroir of the Sporen, famous since the XVIIth century. Profound, suave and with a great minerality, it will still improve for years and keep for decades

THE VINTAGE

Not only a fabulous vintage in Alsace but, just like in 1990, also a great vintage all over Europe. 2009 was an emotional vintage for us too, without the benevolent presence of "Uncle Johnny", but with a strong symbol as the two young cousins, Jean Frédéric and Marc André, both born in 1989, worked together at their first harvest. This was a rich but harmonious vintage, with record levels of ripeness, enabling us to produce a full range of wines including, for the first time since 2001, both Riesling VT and SGN.

QUICK VIEW

Great classic Gewurztraminer which will gain in complexity and spiciness for 8 years or more. Its suave and long complex aftertaste will make it the ideal partner to strong cheeses and spicy dishes.

VINEYARDS & VINIFICATION

Produced 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

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 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.

› Alcohol level	13.95 °
› Residual Sugar (g/l)	16
› Acidity (g/l)	4.36
› pH	3.49
› Age of vines	30
› Yields	45 hl/ha
› Grapes :	

- Gewurztraminer 100%



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

To describe this wine in a few words, I would just say I like it. It is beautifully made, linear, full of taste and flavour. I would simply enjoy it with eyes shut and mouth wide open.

Its colour is deep and intense, yet still young, with quite a few pale green and lemon hints. Bright, unctuous tears cling to the glass.

The bouquet is explosive but not overpowering, aromatic and scented with great complexity. Soft and harmonious, it recalls acacia honey, may blossom, mango, tangerine, rose, brioche, baked apple and cinnamon.

Remarkably balanced on the palate, the wine is flatteringly juicy, fleshy, silky, soft and supple, yet totally refined and elegant.

This wine can already be tasted and enjoyed with authentic pleasure, but will continue to delight for many more years.

Drink it any time chilled at 8°C just for itself, as an aperitif, between meals, with a terrine of duck foie gras, with game, with exotic gently spicy dishes : curry, curcuma, tandoori, and with dessert, fruit tarts, cakes and blue veined cheeses.

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