



FAMILLE HUGEL



Gewurztraminer VENDANGE TARDIVE 2001

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

The 2001 vintage in Alsace will be an agreeable surprise for many people !

After a succession of very fine vintages, the general consensus of opinion was not to expect too much of 2001. Yet despite our fears in late September, in Alsace, more than in any other French wine region, a superb Indian Summer allowed us pick under optimum conditions. The 2001 vintage exceeded all our expectations, with comfortable quantity and satisfactory levels of maturity for all grape varieties.

Great vintage for Late Harvest wines

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

Harvest date: 1 & 5 Oct. 2001 Potential alcohol: 15°7

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%

12.25° % VOL.

TECHNICAL DATA

Residual Sugar: 58 g/l

Tartaric acidity: 4.3 g/l

pH: 3.91

Age of vines: 35 years old

Yield: 28 hl/ha hL/ha

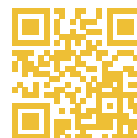
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ABUSE OF ALCOHOL IS DANGEROUS FOR YOUR HEALTH. DRINK RESPONSIBLY.



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

Deep, straw yellow in colour, with lingering green hints and unctuously firm legs.

Exemplary, its style and personality faithfully reflect long years of experience and skill, so it was harvested at the perfect moment, with just enough over-ripeness to give ideal richness of natural sugar, without losing any of the aromatic, flattering spiciness of the Gewurztraminer grape which revels in the Alsace micro-climate like nowhere else on earth.

Its bouquet is a captivating profusion of flowers : principally rose, lilac, hyacinth, orange blossom ; of exotic fruit : mango, lychee, papaya ; and of candied pear and apricot.

Ideally mellow, rich and ripe, its velvety opulence on the palate leads to a long, aromatic, perfumed finish that is full of grace and charm.

Drink this wine at 8°C, within the next 10 years, on its own, to share a special moment, or serve it with fruit tarts : apple, apricot, or with foie gras.

12 January 2005

REVIEWS AND AWARDS

18/20

"Persistance aromatique incroyable, vin monumental. Vingt-cinq ans de garde garanties"

Bettane & Desseauve, Coup de coeur du Guide Vin 2005 du Monde, 15/11/2005

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