



FAMILLE HUGEL



Riesling Classic 2017

AOC Alsace, Alsace, France

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.

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.

THE VINTAGE

Rarely have we seen a vintage subject to so many variations in the weather.

The season started late with a damp spring and coulure, causing a smaller than usual crop.

High temperatures and exceptional summer weather brought the grapes to perfect levels of maturity.

Right from the start of our harvest on 1 October the grapes were very healthy and ripe, and so 2013 was a classic Alsace vintage of intense, pure, well balanced wines.

Uneven weather at the very end of the harvest prevented any significant production of Late Harvest wines.

IN THE VINEYARD

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

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 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.

VARIETAL

Riesling 100%

12.31° VOL.

TECHNICAL DATA

Residual Sugar: 4.1 g/l

Tartaric acidity: 7.71 g/l

pH: 3.04

Age of vines: 24 years old

Yield: 65 hl/ha hL/ha

VIDEO

<https://www.youtube.com/watch?v=k-Og6yTkgws>

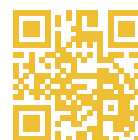
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ABUSE OF ALCOHOL IS DANGEROUS FOR YOUR HEALTH. DRINK RESPONSIBLY.



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

Young, pale green colour, with dominant green nuances, slightly yellow like lime tree leaves in the spring, with a few silvery hints, nicely bright and lively, with delicate tears that run finely down the glass.

The bouquet is fresh and lively, crisp and clean, pleasantly aromatic and fruity, green apple, lemongrass, ginger, white peach, fresh moss and blackcurrant, with an agreeable touch of muscatel. This is an authentic, expressive young Riesling.

The wine is dry and fresh on the palate, vivacious, nicely taut and elegantly structured, giving depth and persistence and a finish that positively encourages another sip.

Despite its youth, this wine's principal merit is its sincerity. It is clearly defined and ready to enjoy. Yet 2 or 3 more years in bottle would allow its elegant character and minerality to express itself, as only a Riesling can.

Enjoy it now for its energy and typicity, or keep it for 3 to 5 years to discover its full bouquet and complexity.

Serve it at 8°C. It will make an excellent aperitif. Or drink it with turbot, sea perch, monkfish, lobster, crayfish, seafood, pike-perch, pike, salmon, shellfish, scallops, and carpaccio of raw or marinated fish.

