



**FAMILLE
HUGEL**
ALSACE - FRANCE



Sylvaner 2015

A dry white wine with firm regional character, fresh and agreeably easy to drink, particularly when young. At its best with all light, uncomplicated meals.

THE VINTAGE

2015 will go down as an exceptional vintage year for the whole of France. After one of the hottest and driest summers since 2003 and a harvest quality to rivals those of the great "solar" vintages of 1945, 1976, 1989 and 2009, the Alsace region will be no exception.

The year started with quite normal weather conditions, a total of 6 days below freezing (up to -6°C) during the winter. The spring was, however, pleasant and sunny. The vines budded slightly later than usual, around the 13 April, and blossomed during the first weeks of June, indicating an early vintage. This was normal considering the low rain fall, a record of only 30mm between 4 May and 24 July! These dry conditions were compounded by a heatwave that lasted for almost the whole of July.

By the time the grapes started to ripen, the vines were suffering, especially in the more well-drained soils with limited reserves of water. Riquewihr and its loamy soil seemed to have escaped the worst of this and the heavy rain that came in mid-August saved the harvest 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 year. The grapes were perfectly healthy and ripe; their supple acidity was a taste of great wine to come. The Pinots, especially the magnificent Pinot Noir, of this great "solar" year were highly appreciated.

Only one day of rain disrupted the harvest, which was already well underway at the time.

The rapid acceleration of the ripening during the third week and a nice outbreak of botrytis meant the most part of our Riesling de Schoenenbourg were harvested late, and once again the Engelkritt (Angels' Vine) won us not one but two of the "Sélection de Grains Nobles" awards for this grape variety, the most concentrated being at a potential of 23°!

QUICK VIEW

This varietal is in constant decrease in Alsace, yet it remains planted in the most favoured terroirs with the average age of the vines in constant increase. The Riesling of the poor?

VINEYARDS & VINIFICATION

Harvested in the first days of harvest, exclusively by hand, from clay and limestone vineyards in a dozen of the most favoured localities in and around Riquewihr. A cool and long growing season give this unique dry wine great finesse and balanced intensity.

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°C 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.

› Alcohol level	12.9°
› Residual Sugar (g/l)	1.5
› Acidity (g/l)	6.02
› pH	3.19
› Age of vines	30
› Yields	55 hl/ha
› Grapes :	Sylvaner 100%



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

Dashing youthful colour with pale green highlights and generous silver, crystalline hints, the legs are heavy but smooth. The floral nature of the aroma is wonderfully typical: apple and almond blossom, fresh pistachio, green apple, white peach, with a pleasant hint of minerality.

A clear and harmonious bouquet.

On the palate it is a spontaneous and attractive dry wine, it asks to be consumed, it is refreshing but with a powerful flavour and structure which identifies it very clearly as a great Sylvaner. Very expressive and aromatic after-taste.

The grape variety has a strong identity associated with its region's the charm and character. A beautifully mature vintage.

This is a Sylvaner which is best served during a meal: crustaceans, mussels, oysters, crab, raw and marinated fish, sushi, maki, mixed salads, asparagus, fish, sheep and goats cheese. White meat, veal, pork, poultry.

Best served at 8°C when young or laid down for 5 years.



@FamilleHugel