



FAMILLE
HUGEL
ALSACE - FRANCE



Gewurztraminer Vendange Tardive 2010

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.

THE VINTAGE

The winter of 2010 was particularly harsh, with more than 30 days below zero, and temperatures dropped as far as -17°C. Budburst on 8 April was early, but flowering which began on 10 June took almost 3 weeks to finish due to cool temperatures. July was exceptionally hot and sunny, before cold, damp and rainy weather set in throughout August and into September. Ideal weather conditions returned on 11 September, with not a drop of rain for 6 weeks. Our harvest began on 27 September and ended on 26 October.

Maturity reached record levels, the highest for 50 years, with good acidity, similar to 1996. Crop size was 30% below average, and even lower for Gewurztraminer.

Superb wines with magnificent balance, purity and fruit. 2010 is a great classic vintage, with good ageing potential.

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.

VINEYARDS & VINIFICATION

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.

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.

This wine may with time show natural sediment of tartrate crystals

› Alcohol level	12.1 °
› Residual Sugar (g/l)	105
› Acidity (g/l)	6.14
› pH	3.58
› Age of vines	36
› Yields	27 hl/ha
› Grapes :	Gewurztraminer 100%



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

A sparkling youthful dense and concentrated colour reflecting the pale green of spring foliage and fir tree shoots accompanied by straw yellow highlights and a pale golden shimmer. It has numerous, tight, creamy legs which are visually intense.

It has a superb and open, expressive, scented aromatic and fruity nose. Hints of rose, jasmine, Reseda, acacia blossom, mango, citron, orange litchi, wild flower honey with a youthful lightness of being.

On the palate there is spontaneity; perfectly harmonious, smooth, tender, sweet, juicy, full bodied and sophisticated.

Just like the 2009, the temptation is difficult to resist, serve it now and enjoy it with your closest friends.

A sense of refinement persists in spite of the sweetness thanks to the perfect harmony of the advanced ripeness of the harvest.

Best served at 6° at the start of the meal. Ideal for immediate consumption or in 3 years' time. This wine will be excellent in 15 to 20 years, a little less sweet and best served at 8°C.

Can be consumed for what it is, the pleasure of enjoying an exceptional, fine and refined sweet white wine.

Serve with foie gras, strong cheese, Roquefort, Stilton, desserts: fruit pie with figs, pineapple, cakes, apples, pears.

Or at the end of the meal with a fine Cuban cigar!!!



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