



FAMILLE HUGEL



Riesling ESTATE 2011

AOC Alsace, Alsace, France

*A new selection "parcellaire" of carefully chosen plots of the Famille Hugel estate situated in Riquewihr in its most prestigious crus. Most of the plots chosen for this new wine are being converted into Organic viticulture.
The unique marl soils of Riquewihr, in and around the Schoenenbourg give a characteristic minerality to wines from this remarkable terroir.
A wine of depth and of patience.*



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

Harsh winter of 2011 with 26 days below zero. Early budding on April 7, May warm and dry and flowering 15 days ahead of time. Summer cool, damp and gloomy. Return to idyllic weather two weeks before harvest started on September 12, without any precipitation from beginning to end.

Excellent maturity in a fair size crop with soft acidity.

Wines already charming, easy to approach and early to drink soon after bottling.

IN THE VINEYARD

Selection "parcellaire" of some of the best plots within the Hugel family estate in Riquewihr in its most prestigious crus.

A very clear dominance of the

Schoenenbourg character with its unique marly character.

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.

PRESENTATION

Geology and terroirs of Riquewihr

VARIETAL

Riesling 100%

14° % VOL.

TECHNICAL DATA

Residual Sugar: 3.1 g/l

Tartaric acidity: 6.57 g/l

pH: 3.19

Age of vines: 33 years old

Yield: 52 hl/ha hL/ha

VIDEO

<https://www.youtube.com/watch?v=y7-chT2qPXc>

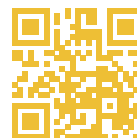
Famille Hugel

3, rue de la première Armée, 68340 Riquewihr

Tel. +33389479215 - info@hugel.com

hugel.com   

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



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

Lively, youthful lemon yellow colour with pale lime green hints and a silvery sheen, superbly bright and clean.

Engagingly fresh, crisp open bouquet of flowers and fruit, slightly mineral and distinctly Riesling.

Notes of white peach, green apple, lemon balm, lime blossom, wild hop flower and fresh moss.

On the palate this is a fine, classic Riesling, fresh and lively, crisp and refreshing, with nice acidity.

A dry, textbook Alsace Riesling, of a great terroir.

Enjoy it in its youth, although it will keep 3 to 5 years.

Serve chilled at 8°C as an apéritif, or with all seafood, shellfish and fish : raw, marinated, in sauce, grilled or terrine. Also with lobster, crab or sushi.

