



# FAMILLE HUGEL



## Riesling TRADITION 2007

AOC Alsace, Alsace, France

*Expression of our greatest terroir in this wine, combining depth, finesse and elegance with great minerality.*

*Our most gastronomic wine for most fish and seafood dishes and many Alsace specialties.*

### QUICK VIEW

It is the Pinot Noir of white wines! Riesling is our most demanding variety as it is also the latest ripening. Dry and elegant, it expresses its best on our steepest slopes with a most complex minerality.

### THE VINTAGE

Climatic conditions were a carbon-copy of the excellent 2007 vintage. Budburst at the end of April was quite late, but May was warm and sunny so flowering began on 15th June and took more than a fortnight to complete.

July and August were particularly cool with hardly any rise in temperature, but in mid-September the "Indian Summer" arrived without a drop of rain. The sky stayed bright but temperatures were relatively cool.

As a result, the grapes ripened slowly but fully, perfectly healthy and with excellent acidity. The 2008 Alsace vintage was already born great but may prove to be exceptional.

### IN THE VINEYARD

Harvested exclusively by hand from clay and limestone vineyards in a dozen of the most favoured localities in and around Riquewihr with a high percentage of estate grapes, some from the Schoenenbourg.

### 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

Photos of bottles and labels, 3 definitions, max 300dpi

### VARIETAL

Riesling 100%

**12.85° % VOL.**

### TECHNICAL DATA

Residual Sugar: 4.5 g/l

Tartaric acidity: 8.25 g/l

pH: 3.02

Age of vines: 35 years old

Yield: 50 hl/ha hL/ha

### VIDEO

[http://www.youtube.com/watch?v=MtclvDie\\_XM](http://www.youtube.com/watch?v=MtclvDie_XM)

### Famille Hugel

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



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

It sparkles, shines with bright silver hue, young, bright green and translucent.

Exhibits a fruity aromatic scent of citrus fruit: lime, grapefruit, lemon grass, spring flowers, young and frivolous, with a touch of vivacity, clear and straightforward.

Dry, cool with all the race and the nerve that is expected of the most noble grape: riesling. This wine is well structured, while expressing a touch of minerality typical of great terroirs of Alsace. The finish is refreshing, clear and alert.

Wine to drink now and in 3 to 8 years with all fish from the sea or rivers with sauce, creamy, smoked, grilled, seafood, shellfish etc...

Wine that can be of a wide use because of its well present acidity  
February 6, 2009

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