



**FAMILLE HUGEL**  
ALSACE - FRANCE



## Gentil HUGEL 2017 - A kaleidoscope of grapiness

Produced exclusively from hand harvested grapes in predominantly clay and limestone vineyards, from a dozen of the most favored localities in and around Riquewihr. Gentil "Hugel" allies the suave, spicy flavour of Gewurztraminer, the body of Pinot Gris, the finesse of Riesling, the grapiness of Muscat and the refreshing character of both Pinot Blanc and Sylvaner.

### THE VINTAGE

This 2017 vintage year has been a real emotional roller-coaster ride.

The year started well enough with plenty of winter rain and a rapid first budding leading us into an ideal start to the spring season.

And then on the night of 19/20 April the Alsace region suffered its worst frost in 30 years. The damage was extensive but highly variable, anything from 0 to 80% destruction depending on the local conditions. Riquewihr was really hit very hard. All growth stopped for a number of days and the vines finally began to flower on 31 May. During the flowering season the conditions were perfect with regular rains and the vines grew magnificently throughout the summer. And almost no disease outbreaks whatsoever. We were wary of being optimistic but we had a good feeling.

The harvest opened on 31 August! We started on 12 September under radiant sunshine. Then... Hailstorms on 17 September! That was not part of the plan, very unusual for the season and the region! Yes, 2017 was really turning out to be a hell of a roller-coaster ride. In the end there was little real damage apart from a Pflostig field which didn't come in until the next day. Phew.

At the end of the harvest the weather was perfect with the added bonus of some wonderful late harvests, Gewurztraminer and Pinot Gris. It was a tough one but the 2017 vintage will produce really great wines.

### QUICK VIEW

The perfect introduction to Alsace wines as it combines the qualities of all our white varietals. This wine revives an ancient Alsace tradition that wines assembled from noble grape varieties were called "Gentil". Gentil "Hugel" allies the suave, spicy flavour of Gewurztraminer, the body of Pinot Gris, the finesse of Riesling, the grapiness of Muscat and the refreshing character of Pinot Blanc and Sylvaner.

### VINEYARDS & VINIFICATION

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

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.

> Alcohol level	12.97°
> Residual Sugar (g/l)	3.4
> Acidity (g/l)	5.83
> pH	3.27
> Age of vines	25
> Yields	65 hl/ha
> Grapes :	Gewurztraminer 13.5% Pinot Gris 17.9 %



Sylvaner 21%	Pinot Blanc 20.5%
Riesling 18.7 %	Muscat 8.4 %

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

I was very eager to finally get to taste the new Gentil de Hugel; this is an excellent blended wine that combines, with a wonderful harmony, the varied and magnificent grape varieties of the Alsace region. And the result for this 2017 vintage: an Alsace wine that is both typical and authentic for its region; full of flavour, fruity, straight and dry, the perfect combination to arouse a thirst for cool, round, refreshing sensations.

The aroma hits the nose with a powerful fruitiness filled with the scent of youthful springtime and a flavour melts and charms on the taste-buds.

This is an ideal thirst-quencher; serve immediately although, thanks to its perfect and harmonious structure, there is a potential improvement to be had from laying it down for 3 to 5 years.

An ideal wine for aperitifs, serve at 8°C.

Oysters, shellfish, seafood, raw fish, sushi or marinated, Carpaccio of langoustines, scallops, grilled fish in light or slightly creamy sauces.

Ideal with lightly spiced oriental, Indian, Moroccan, Mexican dishes.

Or serve with white meat: veal, pork and poultry, partridge, pheasant.