



FAMILLE
HUGEL
ALSACE - FRANCE



Riesling Selection de Grains nobles 2009 "S"

An absolute nectar! 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

Not only a fabulous vintage in Alsace but, just like in 1990, also a great vintage all over Europe.

2009 was an emotional vintage for us too, without the benevolent presence of "Uncle Johnny", but with a strong symbol as the two young cousins, Jean Frédéric and Marc André, both born in 1989, worked together at their first harvest.

This was a rich but harmonious vintage, with record levels of ripeness, enabling us to produce a full range of wines including, for the first time since 2001, both Riesling VT and SGN.

QUICK VIEW

It is the SGN we are the most proud of as it is produced only twice per decade. Riesling is our most demanding grape variety, it is also the latest to ripen. Very capricious when it comes to noble rot development, it expresses its quintessence on the Schoenenbourg.

VINEYARDS & VINIFICATION

Produced from over-ripened grapes, picked one by one in a selection of the oldest plots of the Hugel estate in the heart of the grand cru **Schoenenbourg**. This fantastic historical terroir has been almost exclusively devoted to Riesling for centuries.

Keuper, marl, dolomite and gypsum, rich in fertilising agents, overlaid with fine layers of quaternary siliceous gravel, Vosges sandstone and Muschelkalk, with at its eastern extremity outcrops of Lias marl limestones. This cuvee S is an even stricter selection of individual berries totally shrivelled by noble rot.

Harvest date : 7 Oct. 2009 Potential alcohol : 22.5°

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 12 to 18°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.

› Alcohol level	9.60
› Residual Sugar (g/l)	218
› Acidity (g/l)	8.59
› pH	3.34
› Age of vines	45
› Yields	6 hl/ha
› Grapes :	

- Pinot Gris 100%



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

Rare and exceptional, it is a rough, uncut diamond, gold and shiny, dazzling from all facets, intense, velvety and voluptuous.

Having the luck of Mother Nature allowing us to savor a Riesling Selection de Grains Nobles "S" is an event that happens maybe once every 10 years.

Magnificent and well balanced bouquet, harmonious, integrated. Very expressive and fragrant of ripe fruits, pineapple, ginger, pear, baked apple, candied orange, acacia blossom honey and sultana raisins, a bit of fresh saffron with just the botrytized grapes nuance in which the racy personality of the Riesling grape remains present, which offers us a dense, complex but still elegant bouquet.

On the palate, it is a caress and a delight of myriads of sensations which jostle, spread with spontaneity, juicy, pulpy, unctuous, mellow and liqueur sweet, suave. Perfectly harmonious, integrated with a natural elegance and a finish in tension, racy with the temperament of the most noble of the white grapes. A wine to drink at 6°C, by itself to appreciate a present Nature gives us only rarely. Wine to hold for 15 to 30 years.

With fruit pies, rhubarb, gooseberries, pineapple, almond, or with Foie Gras, terrine of pan seared with quince or apples and fresh fruit salads.