



FAMILLE
HUGEL
ALSACE - FRANCE



Gewurztraminer Estate 2013

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 clay soils of Riquewihr, in and around the Sporen give a characteristic density to wines from this remarkable terroir. A wine of depth and of patience.

THE VINTAGE

Rarely have we seen a vintage subject to so many variations in the weather.

The season started late with a damp spring and coulure, causing a smaller than usual crop.

High temperatures and exceptional summer weather brought the grapes to perfect levels of maturity.

Right from the start of our harvest on 1 October the grapes were very healthy and ripe, and so 2013 was a classic Alsace vintage of intense, pure, well balanced wines. Uneven weather at the very end of the harvest prevented any significant production of Late Harvest wines.

QUICK VIEW

Originally from northern Italy, this is the emblematic grape of our region due to its slow maturation with cool nights giving its full varietal expression. Dry but full and intensely aromatic.

VINEYARDS & VINIFICATION

Selection of the best plots of the Hugel family estate situated in Riquewihr in its most prestigious crus. The unique clay soils of Riquewihr gives a characteristic richness to wines from this remarkable terroir.

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 vats (at 18 to 24°C). The wine is raked 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	13.06°
› Residual Sugar (g/l)	14
› Acidity (g/l)	4.79
› pH	3.41
› Age of vines	35
› Yields	54 hl/ha
› Grapes :	Gewurztraminer 100%

**bettane +
desseuve**
14/20



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

It has an attractive and beautifully intense lemon yellow robe with bright, lively pistachio and lime tree highlights and nice smooth but delicately narrow legs.

The bouquet is perfect with a discreet expression of the Gewurztraminer grape variety's character which will please all connoisseurs of this wonderfully aromatic and flavoursome variety, they will be delighted by its harmonious and smooth hints of fresh roses, freesia, lily, passion fruit, lychee, mango, cardamom and orange blossom.

On the palate one is pleasantly surprised by the impression of a dry wine which is immediately accompanied with the wonderful rounded and fleshed generosity of the after-taste which explodes in the mouth with a multitude of aromas.

It is well-balanced, smooth, soft and refined; a delight for those of us who love this kind of delicious wine, so filled with the taste of the Alsace region. Best served immediately or within 5 years, with game terrines, foie gras, strong cheeses (Munster, maroilles); with strong flavoured, lightly spiced, Chinese, Indian dishes; with desserts such as fruit cake.

It is also more than welcome as an aperitif, served at 8°C.



@FamilleHugel