



FAMILLE HUGEL



Gewurztraminer HUGEL 2006

AOC Alsace, Alsace, France

The great speciality of our region. Only in Alsace does the aromatic expressiveness of this variety attain such summits.

Spicy and suave, it can be enjoyed on its own, but makes a marvellous accompaniment to all rich, spicy dishes, smoked fish, Orient

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 intensely aromatic.

THE VINTAGE

The harvest began on 27 September in bright sunshine... but after a season of climatic ups and downs. There was a heat wave in July, followed by an August that seemed like November, until excellent weather in early September saved the crop. Two days of warm rain just one week before the vintage put everyone in their starting blocks and so set the rhythm for the harvest. This was a true vintners' vintage, where rigorous and skilful vinification has been rewarded with success. There are some very fine Gewurztraminers.

IN THE VINEYARD

Harvested exclusively by hand from clay and limestone vineyards in a dozen of the most favoured localities in and around Riquewihr.

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

Gewürztraminer 100%

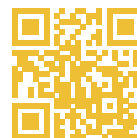


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ABUSE OF ALCOHOL IS DANGEROUS FOR YOUR HEALTH. DRINK RESPONSIBLY.



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

This is a real new-season wine, one not to miss, enjoy it while it is young, a real delight and an aromatic, perfumed enchantment.

It is an explosion of orchard and garden fruit, a rich bouquet of flowers: lily, lily of the valley, lilac, may blossom, jasmine and rose.

Suave and refreshing on the palate, almost juicy, this attractively charming grape nectar has a captivating aroma.

A wine to drink within one year to capture its freshness and spontaneity, but it can be kept for 2 or 3 years. Serve chilled at 8°C as an aperitif, or at any moment of the day as a pleasant, joyful, aromatic indulgence.

It will go well with all slightly spicy, exotic dishes, and cheeses.

15 May 2007

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