



FAMILLE HUGEL



HUGEL Riesling 2004

AOC Alsace, Alsace, France

Totally dry with high natural acids. This famous grape celebrated in all the Rhine valley combines great elegance, finesse and 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

The years go by, but each is different from the last. After a 2003 vintage that was one of the earliest ever recorded, but with greatly reduced volumes and low acidity, 2004 was a much more "normal" vintage. The grapes were remarkably healthy to begin with, levels of acidity were excellent, and a comfortable volume was forecast.

After a generally damp summer, exceptionally fine weather in September sealed the destiny of this vintage, before conditions deteriorated from mid-October onwards. A vintage without late-harvest VT or SGN wines for us, but with fine, classic wines of great aromatic purity.

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.

PRESENTATION

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

VARIETAL

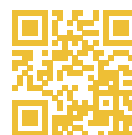
Riesling 100%

Famille Hugel

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hugel.com



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



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

What an attractive colour, very bright, with magnificent pistachio-green reflections.

The bouquet quickly awakens and quickens the senses; it is lively with just a touch of that arrogance that is so characteristic of the Riesling variety when it is so full of youthful and carefree confidence.

Very fruity and floral, frank and expressive, without too much concentration, it is agreeably elegant on the palate, an ideal example of a pure dry Riesling, clean, focused and true to the fresh and lively temperament of this grape. It finishes dry, fruity, fragrant yet refreshing and easy to enjoy.

This is a wine to drink now, to fully appreciate its freshness and youth, a style of wine that one would like to see more often, and the 2004 vintage is the perfect illustration.

Enjoy it at 8°C with fish (smoked, poached, meunière or with cream) and to start a meal.

It will age well for 3 to 4 years.

16 May 2005

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