



# FAMILLE HUGEL



## Riesling HUGEL 2009

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

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.

### 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

Riesling 100%

**12.85° % VOL.**

### TECHNICAL DATA

Residual Sugar: 3.6 g/l

Tartaric acidity: 7.45 g/l

pH: 3.06


Age of vines: 30 years old

Yield: 55 hl/ha hL/ha

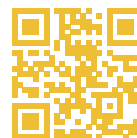
### VIDEO

<http://www.youtube.com/watch?v=iX1XonKg9og>

### Famille Hugel

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



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

Star bright, very young pale green colour. The bouquet is fresh and lively with fruit aromas of green apple, lime, white peach and fresh moss.

The wine is dry, fresh and quaffable, refreshingly clean and frank, with a lively, impetuously juvenile temperament and a fine, ripe acidity that quenches the thirst. Crisp and bright, this is an eminently drinkable wine.

Enjoy it now or within the next two years, served at 8°C, on its own or with oysters, seafood, smoked fish, eel, pike or perch, and also with cold fish terrine, sushi, jellied mackerel and fresh or mature goats' cheese.

This is a fine example of an authentic Alsace-style Riesling.

17 June 2010

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