FAMILLE HUGEL



Gewurztraminer HUGEL 2001

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 2001 vintage in Alsace will be an agreeable surprise for many people !
After a succession of very fine vintages, the general consensus of opinion was not to expect too much of 2001. Yet despite our fears in late September, in Alsace, more than in any other French wine region, a superb Indian Summer allowed us pick under optimum conditions. The 2001 vintage exceeded all our expectations, with comfortable quantity and satisfactory levels of maturity for all grape varieties

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
Gewürztraminer 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

Every quality that one would expect to find in a Gewurztraminer is present - a youthful freshness, a brilliant light green sheen, and a frank and exemplary purity of varietal expression. Its impressively perfumed and aromatic bouquet is full of fruit (apple, white peach, passion fruit, lychee, mango) and flowers (rose, jasmine, reseda) with a touch of spice, all enveloped with enchanting delicacy.

It is light and airy on the palate, refreshing and easy to drink, lively, ripe and superbly elegant, with a long, clean finish that is as pure and perfumed as one could wish for. This is a wine to enjoy already, or within the next year, in order not to miss its unique, textbook varietal character.

Serve at 8°C as an apéritif, or with starters, meat terrine, marinated or poached fish, shellfish...

26 August 2002

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