



FAMILLE HUGEL



Gewurztraminer VENDANGE TARDIVE 1994

AOC Alsace, Alsace, France

great specialty for several generations of the Hugel family, who drafted the law on late harvest.

Wine with great power and longevity to taste religiously by itself during a special occasion.

QUICK VIEW

These wines made from overripe grapes are picked well after the classic vintage and in the greatest years only. The action of noble rot (*botrytis cinerea*) gives them an almost unlimited ability to age. They are part of the elite of the greatest wines in France.

THE VINTAGE

An uneven vintage in Alsace, but some nice surprises. Budburst was early, flowering was perfect, and the summer was torrid. September was damp. The harvest began on 28th September. The condition of the bunches varied considerably according to the size of the crop. Excepting some Riesling vineyards, overall maturity was satisfactory. The return of exceptionally fine weather in October enabled us to produce some VENDANGE TARDIVE wines. A great year for Gewurztraminer.

IN THE VINEYARD

Produced from over-ripened grapes in a selection of the oldest plots of the Hugel estate in the heart of the grand cru Sporen made up of Lias clay-marl, decalcified on the surface, exceptionally rich in phosphoric acid

Date of harvest : 18, 23 & 26 Oct. 1994

Potential alcohol : 17°

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 extensively in our cellars until released for sale.

PRESENTATION

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

VARIETAL

Gewürztraminer 100%

12.0° % VOL.

TECHNICAL DATA

Residual Sugar: 76 g/l

Age of vines: 35 years old

Yield: 28 hl/ha hL/ha

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

Very deep colour, intense, brilliant, very bright yellow-gold.

Unctuous with slow-moving legs.

A very expressive and complex bouquet, yet still perfectly balanced, soft and harmonious, with hints of quince jam, mango, acacia honey, blossom (reseda, jasmine and rose), cinnamon and nutmeg.

Soft, tender, flattering and flavourful on the palate. Ideal balance and harmony between its body, structure and natural residual sugar, and the gentle vivacity on the finish that envelops the entire mouth.

A wine than can already be enjoyed now, but which will keep 8 to 10 years. Drink on its own as an aperitif or at any time of the day as an indulgence. Serve with duck or goose foie gras, or with desserts such as fruit tarts that are not too sweet : apple, pear, mirabelle, pineapple, peach, apricot etc.

July 10, 1996

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