



FAMILLE HUGEL



Riesling HUGEL 2010

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 winter of 2010 was particularly harsh, with more than 30 days below zero, and temperatures dropped as far as -17°C. Budburst on 8 April was early, but flowering which began on 10 June took almost 3 weeks to finish due to cool temperatures. July was exceptionally hot and sunny, before cold, damp and rainy weather set in throughout August and into September. Ideal weather conditions returned on 11 September, with not a drop of rain for 6 weeks. Our harvest began on 27 September and ended on 26 October. Maturity reached record levels, the highest for 50 years, with good acidity, similar to 1996. Crop size was 30% below average, and even lower for Gewurztraminer.

Superb wines with magnificent balance, purity and fruit. 2010 is a great classic vintage, with good ageing potential.

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: 3.5 g/l

Tartaric acidity: 7.67 g/l

pH: 3.29

Age of vines: 30 years old

Yield: 55 hl/ha hL/ha

VIDEO

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

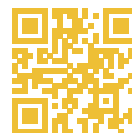
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ABUSE OF ALCOHOL IS DANGEROUS FOR YOUR HEALTH. DRINK RESPONSIBLY.



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

Irresistible from the first sip, this is a lovely wine that I appreciate. It invites me to take another refreshing mouthful. It is fresh and quaffable, awakening the taste buds.

Youthfully lively and high spirited, floral and fruit-driven, it is crisp, dry and focussed.

Light, refreshing and thirst-quenching, it is the perfect expression of a truly drinkable classic Riesling that is nowadays so hard to find.

Drink it now or over the next two years, chilled to 8°C, on its own, or with all kinds of seafood, shellfish, sushi, raw or pickled fish, saltwater or freshwater fish, poached, grilled or smoked.

Lovers of really fine dry Riesling can now rejoice. Cheers !

1 August 2011

REVIEWS AND AWARDS

Un modèle

"Riesling Hugel 2010, Alsace, Hugel et Fils, France, 18,05\$ (042101) ***\$ (\$), MODÉRÉ+

Ce riesling, d'une grande régularité, millésime après millésime, se montre de nouveau on ne peut plus réussi. Aromatique, rafraîchissant et complexe, sur des notes de pamplemousse rose et d'épinette, doté d'une acidité à la fois vivifiante et désaltérante à souhait. Comme à son habitude, très sec, droit et croquant de vérité. Ici, pas de poudre de perlimpinpin (entendre pas de sucre) pour camoufler le terroir et le climat de l'année. Vivacité d'esprit et véracité de propos dans la définition, pour son rang, bien sûr. Un modèle."

François Chartier, La Presse, Canada, 15/07/2012

89

"2010 Riesling(\$24) Pale straw-green. Precise, perfumed aromas of white flowers, lime, chamomile, crystallized ginger and tequila. Then pure, refined and balanced, with sneaky concentration and lovely purity to the white stone, lemon and ginger flavors. Ripe mineral-driven acidity really extends the finish. This clocks in at 7.5 g/l total acidity (vs. 7.2 g/l in the 2011), but the must had 11 g/l and so the Hugels chose to do a partial malolactic fermentation. Offhand, I can't remember a better base riesling from Hugel, ever. Very well done! 89"

Ian d'Agata, Stephen Tanzer IWC, 12/11/2012

