



FAMILLE
HUGEL
ALSACE - FRANCE



Gewurztraminer Vendange Tardive 2009

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.

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.

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.

VINEYARDS & VINIFICATION

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: 15 October 2009. Potential alcohol: 17°2

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. This wine may with time show natural sediment of tartrate crystals

› Alcohol level	11.3 °
› Residual Sugar (g/l)	98.0
› Acidity (g/l)	4.73
› pH	3.78
› Age of vines	35
› Yields	28 hl/ha
› Grapes :	Gewurztraminer 100%



Tasting notes by Serge Dubs, World's Best Sommelier 1989

From the fine 2009 vintage, yet the colour is still bright and very young, straw and lemon yellow with lots of pale green hints. It displays the depth and texture that come from a subtle touch of over-ripe grapes, while numerous silky tears cling to the glass.

The bouquet is immediately seductive and mouth-watering, a splendidly aromatic Gewurztraminer that reveals a full complement of rose, jasmine, reseda, acacia blossom, juicy mango and candied citrus, in harmony with a fine and elegant sweetness.

The wine gently caresses the palate with a mellow wave of supple, juicy fruit.

Such temptation is difficult to resist, an invitation to be shared with all those we care for.

Despite the sweetness that comes from the over-ripe grapes of this exceptional vintage, the sensation that persists is one of elegance and refinement. Serve it to begin with, at 6°C, and enjoy it now or over the next 3 years. This wine will be excellent in 15 to 20 years, when its sweetness will be less obvious and it can be served at 8°C. Appreciate it on its own, just for the pleasure of enjoying a sweet wine of exceptional quality that is elegant and refined. Or serve it with foie gras, blue cheese, roquefort, stilton, or dessert : fruit tarts or cakes with figs, pineapple, apple and pear.



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