



**FAMILLE
HUGEL**
ALSACE - FRANCE



Gentil HUGEL 2015 - A kaleidoscope of grapiness

Produced exclusively from hand harvested grapes in predominantly clay and limestone vineyards, from a dozen of the most favored localities in and around Riquewihr. Gentil "Hugel" allies the suave, spicy flavour of Gewurztraminer, the body of Pinot Gris, the finesse of Riesling, the grapiness of Muscat and the refreshing character of both Pinot Blanc and Sylvaner.

THE VINTAGE

2015 will go down as an exceptional vintage year for the whole of France. After one of the hottest and driest summers since 2003 and a harvest quality to rivals those of the great "solar" vintages of 1945, 1976, 1989 and 2009, the Alsace region will be no exception.

The year started with quite normal weather conditions, a total of 6 days below freezing (up to -6°C) during the winter. The spring was, however, pleasant and sunny. The vines budded slightly later than usual, around the 13 April, and blossomed during the first weeks of June, indicating an early vintage. This was normal considering the low rain fall, a record of only 30mm between 4 May and 24 July! These dry conditions were compounded by a heatwave that lasted for almost the whole of July.

By the time the grapes started to ripen, the vines were suffering, especially in the more well-drained soils with limited reserves of water. Riquewihr and its loamy soil seemed to have escaped the worst of this and the heavy rain that came in mid-August saved the harvest just in time.

We started grape-picking on the 10 September, three days later than the rest of the Alsace, and the first grapes to arrive in the winery gave every indication of an exceptional vintage year. The grapes were perfectly healthy and ripe; their supple acidity was a taste of great wine to come. The Pinots, especially the magnificent Pinot Noir, of this great "solar" year were highly appreciated.

Only one day of rain disrupted the harvest, which was already well underway at the time.

The rapid acceleration of the ripening during the third week and a nice outbreak of botrytis meant the most part of our Riesling de Schoenenbourg were harvested late, and once again the Engelkrutt (Angels' Vine) won us not one but two of the "Sélection de Grains Nobles" awards for this grape variety, the most concentrated being at a potential of 23°!


QUICK VIEW

The perfect introduction to Alsace wines as it combines the qualities of all our white varieties. This wine revives an ancient Alsace tradition that wines assembled from noble grape varieties were called "Gentil". Gentil "Hugel" allies the suave, spicy flavour of Gewurztraminer, the body of Pinot Gris, the finesse of Riesling, the grapiness of Muscat and the refreshing character of Pinot Blanc and Sylvaner.

VINEYARDS & VINIFICATION

A kaleidoscope of grapiness, produced exclusively from hand harvested grapes in predominantly clay and limestone vineyards, from a dozen of the most favored localities in and around Riquewihr. A cool and long growing season gives this unique dry wine great finesse and unequalled drinkability.

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.

> Alcohol level	13°		
> Residual Sugar (g/l)	4.5		
> Acidity (g/l)	6.03		
> pH	3.20		
> Age of vines	25		
> Yields	65 hl/ha		
> Grapes :	Gewurztraminer 15 % Pinot Gris 22 %	Sylvaner + Pinot Blanc 50 % Riesling 7 %	Muscat 6 %

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

This wine has a wonderfully intense and lively colour with a nice crystalline metallic sheen over a young, fresh and alert pale green with hints of pale yellow. When rolled in the glass its legs are structured and oily.

It has a magnificent pure and sophisticated aroma which generously releases a sense of freshness, openness and perfumed, expressive, fruity and floral spontaneity with delicate hints of muscat, white peach, lemon balm, rose, hawthorn, jasmine, freesia, lime-tree and cherry blossom, lychee and pear.

One is immediately impressed by its rare elegance and aromatic charm. On the palate it reveals all of its harmony and balance.

This is a fresh and refreshing dry wine, with a wonderful heady and rounded generosity that is combined with a remarkable sapidity, it has a full and delicious flavour that is filled with charm and sophistication.

This wine is the result of only the best wine-making experience and techniques, the 2015 harvest produced very healthy and mature grapes. Best consumed immediately or within 3 years as an aperitif.

Best served at 8°C to accompany oven-baked or pan-fried fish, in cream sauce, red mullet, turbot, sander, lobster, crab and oriental or spiced Indian dishes.

This is a wine which goes perfectly well with all kinds of dishes and cooking styles, including white meat, veal, poultry and pheasant.



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