



# FAMILLE HUGEL



## Gewurztraminer HUGEL 2004

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, Oriental*

### 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 years go by, but each is different from the last. After a 2003 vintage that was one of the earliest ever recorded, but with greatly reduced volumes and low acidity, 2004 was a much more "normal" vintage. The grapes were remarkably healthy to begin with, levels of acidity were excellent, and a comfortable volume was forecast.

After a generally damp summer, exceptionally fine weather in September sealed the destiny of this vintage, before conditions deteriorated from mid-October onwards.

### 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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Tel. +33389479215 - info@hugel.com  
hugel.com   

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



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

Almost too good for an "entry-level" wine... Its authentic Gewurztraminer varietal character should not be missed. A magnificent gift of nature, thanks to the perky freshness of the 2004 vintage, without forgetting the winemaking skill of Marc Hugel. This is one of those wines you look forward to drinking as an aperitif or at any time of the day, simply for the sensory pleasure it gives.

Frank, spontaneous, expressive, wonderfully perfumed with a multitude of floral aromas, rose, freesia, mullein, acacia, frangipani and hawthorn, its bouquet is fragrant, fruity and attractively light.

Refreshingly clean and dry on the palate, deceptively easy to enjoy, it has a soft, gentle finish with a nicely integrated structure and opulence.

Enjoy it now or during the year at 8°C as an aperitif, for the pleasure of sharing a real Gewurztraminer, or with dishes than can be spicy and expressive : Chinese, Indonesian etc.

23 May 2005

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