



# FAMILLE HUGEL



## Gewurztraminer HUGEL 2007

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, Orient*

### 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

For those who love elegant, pure, well balanced wines, 2007 was a benchmark vintage. Having enjoyed the longest period of maturation of the past 25 years, the grapes were perfectly ripe and healthy with great intensity of flavours.

2007 should prove to be a vintage to lay down the finest Alsace wines for many years.

### 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

Gewürztraminer 100%

**13.5° % VOL.**

### TECHNICAL DATA

Residual Sugar: 6.5 g/l

Tartaric acidity: 5.2 g/l

pH: 3.44

Age of vines: 25 years old

Yield: 50 hl/ha hL/ha

### VIDEO

<http://www.youtube.com/watch?v=uw118WGccVw>

### Famille Hugel

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



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

Nice young colour, pale green with lemon yellow hints and a lazily unctuous appearance.

The bouquet is expressive, aromatic, perfumed and very typically floral : various roses, orange blossom, hawthorn, Williams pear, lychee, with a hint of oriental fragrance. A fine example of a Gewurztraminer.

On the palate we find all the charm of this grape variety. While remaining dry, it caresses and flatters with richness of flavour and elegant perfume. Excellent balance.

A wine to drink within the year to appreciate its freshness and verve, it can also be kept for 2 to 3 years. Serve at 8°C as an aperitif, or at any time of the day for the pleasure it gives. It would go well with all flavourful or exotic cuisines, with oriental spices, with Chinese, Indonesian or Indian dishes, but also with blue cheeses, or cheeses such as munster or maroilles.

1 June 2008

