



FAMILLE HUGEL

- ▶ Alcohol level 14.98%
- ▶ Residual sugar (g/l) 15.1
- ▶ Acidity (g/l) 4.22
- ▶ PH 3.73
- ▶ Age of vines 41 yo
- ▶ Yields (hl/ha) 62
- ▶ Grapes : Pinot Gris 100%

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 full and intensely aromatic.



TASTING NOTES

The first highlights and heavy legs announce that this is going to be a very powerful wine. And the complex, intense and profound aromas do nothing to dispel that impression: musk, candied quince, grilled orange zest, marmalade, acacia honey... The immediate impression given by the flavour of the property's Gewürztraminers is always their sense of fullness and this is a wine that sets out its stall with a certain elegance. On the palate it is constant and harmonious, creamy and full; the flavour hangs around for a while as is typical to wines from the heavy soils of the Riquewihr. The harmonious and elegant final note is moderately acid and remarkable for its refined and noble bitterness.

GEWURZTRAMINER ESTATE 2019

A new selection "parcelleire" of carefully chosen plots of the Famille Hugel estate situated in Riquewihr in its most prestigious crus. Most of the plots chosen for this new wine are being converted into Organic viticulture. The unique clay soils of Riquewihr, in and around the Sporen give a characteristic density to wines from this remarkable terroir. A wine of depth and of patience.

THE VINTAGE

2019 has once again been an extreme vintage in Alsace. An extremely mild winter, at first, without a single day below zero, and a beginning of spring proving extremely stable, mild as well, but with cold nights which saw budding start on March 23rd. By May 15th, the vine had only grown 3 to 5cm and the temperatures came dangerously close to freezing at several occasions, finally without damage. The month of June, wet, will in the end be a blessing, closely followed by drought conditions and two heatwaves on June 25th and July 23rd. Two good rainstorms will put an end to it on July 27th and 28th. The remaining of summer will be ideal, sunny, with cool nights for a start of harvest on September 18th. The quantities in 2019 are short, and Hugel hasn't produced any botrytis wine. But all the dry wines produced will be great wines; 2019 will be in the top trio of the decade.



VINEYARDS & VINIFICATION

Selection of the best plots of the Hugel family estate situated in Riquewihr in its most prestigious crus.

The unique clay soils of Riquewihr gives a characteristic richness to wines from this remarkable terroir.

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 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.



#FamilleHugel