



FAMILLE
HUGEL

▶ Alcohol level	12.99%
▶ Residual sugar (g/l)	3.7
▶ Acidity (g/l)	7.76
▶ PH	3.03
▶ Age of vines	30y
▶ Grapes : Riesling	100%

Quick view

Riesling is the Pinot Noir of white wines! It is our most demanding variety as it is also the latest ripening. Dry and elegant, it expresses itself best on our steepest slopes with the most complex minerality.



Tasting notes

The robe's sparkling youthfulness give it eye-catching bright green highlights. At first this Riesling's aromas are dashing, well-stated and floral, opening with hints of lily of the valley, elderflower and lively citrus zest. With age it takes on rocky hints of flint, tinder, hydrocarbons. The perfectly dry flavour detonates with life, energy and a clearly stated attack that remains without greenness and opens up the appetite. Lemon, lime and yuzu zest roll around the mouth right up to the acidic, delicate and addictive final note.

RIESLING 2022

This is the Famille Hugel signature wine. This dry Riesling stands out for its finesse and frankness and is the ideal partner to fish and seafood thanks to its wonderful balance and elegance.

Vintage

If proof needs be of climate change, 2022 is once again an earliest vintage in history in Alsace. But one not to rush into starting the picking. Once again winter was mild and budbreak as early as April 5th in Riquewihr, luckily making the episode of frost of April 3rd painless across most of the region. The hot conditions of May and June (26 to 32° all along) made for most of the earliness of the vintage with blooming May 23rd and especially drought conditions across all of France until harvest making for a very healthy crop. Acidity levels are low, and ripeness levels very high. Quality is extra across the board and the wines dense and concentrated. Hugel started picking 8 days after the rest of Alsace on September 12th and rightly did so, and finished in just over 3 weeks, a record speed. 2022 will be a benchmark vintage for Pinot Noirs especially.

Vineyards

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

Vinification

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°C 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