



FAMILLE HUGEL



Gewurztraminer TRADITION 2010

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 dishes.

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.

THE VINTAGE

The winter of 2010 was particularly harsh, with more than 30 days below zero, and temperatures dropped as far as -17°C. Budburst on 8 April was early, but flowering which began on 10 June took almost 3 weeks to finish due to cool temperatures. July was exceptionally hot and sunny, before cold, damp and rainy weather set in throughout August and into September. Ideal weather conditions returned on 11 September, with not a drop of rain for 6 weeks. Our harvest began on 27 September and ended on 26 October. Maturity reached record levels, the highest for 50 years, with good acidity, similar to 1996. Crop size was 30% below average, and even lower for Gewurztraminer.

Superb wines with magnificent balance, purity and fruit. 2010 is a great classic vintage, with good ageing potential.

IN THE VINEYARD

Harvested exclusively by hand from clay and limestone vineyards in a dozen of the most favoured localities in and around Riquewihr with a high percentage of estate grapes, some from the Sporen.

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

Famille Hugel

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hugel.com   

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



VARIETAL

Gewurztraminer 100%

14.05° % VOL.

TECHNICAL DATA

Residual Sugar: 13 g/l

Tartaric acidity: 5.43 g/l

pH: 3.57

Age of vines: 25 years old

Yield: 60 hl/ha hL/ha

VIDEO

http://www.youtube.com/watch?v=39_D7vO36UQ

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

Lively young colour with pale green, pistachio and lemony hints, crystal clear and unctuous on the glass.

Joyfully aromatic, lively, frank and clean. Overflowing with fresh fruit : passionfruit, mango, pear, pineapple, yet very floral : rose, jasmine, spring flowers, lime blossom, acacia, freesia, zan and honey, all underlining the true character of the Gewurztraminer grape, to give a wine that is open, unambiguously refined and elegant, with agreeable freshness.

Remarkably well balanced on the palate, at first impression a pleasantly fresh, dry wine, soft and supple, suave and harmonious, very drinkable, with an aromatic, perfumed finish that is juicy and ripe, with an elegance that is rarely encountered.

A wine to drink now for its purity of expression and balance, or to keep 3 to 5 years.

Serve at 8°C, as a super aperitif or with game terrine, strong cheese, munster, maroille, with tasty, delicately spicy dishes, Chinese, Moroccan, Indian...

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