



FAMILLE HUGEL



Gewurztraminer JUBILEE 2007

AOC Alsace, Alsace, France

It's our own interpretation of the expected quality of the great terroir of the Sporen vineyard, famous since the XVIIth century. A profound, suave Gewurztraminer with great complexity, it will still improve for years and keep for decades.

QUICK VIEW

Great classic Gewurztraminer which will gain in complexity and spiciness for 8 years or more. Its suave and long complex aftertaste will make it the ideal partner to strong cheeses and spicy dishes.

THE VINTAGE

In Alsace, the 2007 vintage was full of surprises, but pleasant surprises ! For those who love elegant, pure, well balanced wines, 2007 was a benchmark vintage. Having enjoyed the longest period of maturation for the past 25 years, the grapes were perfectly ripe and healthy.

In the Sporen, our best Gewurztraminer vineyards were harvested at over 14% potential.

IN THE VINEYARD

Produced in a selection of the oldest plots of the Hugel estate in the heart of the grand cru Sporen made up of Lias clay-marl, decalcified on the surface, exceptionally rich in phosphoric acid

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 extensively in our cellars until released for sale.

PRESENTATION

Photos of bottles and labels, 3 definitions, max 300dpi

VARIETAL

Gewürztraminer 100%

14.5° % VOL.

TECHNICAL DATA

Residual Sugar: 15.5 g/l

Tartaric acidity: 5.36 g/l

pH: 3.55




Age of vines: 30 years old

Yield: 45 hl/ha hL/ha

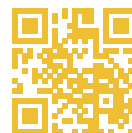
VIDEO

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

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



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

A deep but youthful colour, intense pale greenish yellow, star bright luscious tears on the glass.

Characteristically rich and vinous bouquet, perfumed and spicily aromatic: saffron pistil, cardamom, bourbon vanilla, liquorice, rose petal, jasmine, with acacia, almond and orange blossom...

A wine with superb structure, rich, ripe, opulent and full-bodied, it has the tannic backbone that is always noticeable in Gewurztraminers from the finest soils, giving persistence and depth.

Enjoy this wine now at 8°C, though it will keep for 5 to 8 years, with tasty and spicy oriental dishes, with Chinese, Indian or Moroccan specialties, whether fish or meat, veal and game birds, in sweet and sour sauce, soya marinade or sukiyaki. And of course with strong cheeses: munster, maroilles.

24 July 2009

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