



# FAMILLE HUGEL



## Riesling HUGEL 2007

AOC Alsace, Alsace, France

*Totally dry with high natural acids. This famous grape celebrated in all the Rhine valley combines great elegance, finesse and minerality. Our most gastronomic wine for most fish and seafood dishes and many Alsace specialties.*

### QUICK VIEW

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

### 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

Riesling 100%

**12.5° % VOL.**

### TECHNICAL DATA

Residual Sugar: 3.8 g/l

Tartaric acidity: 7.9 g/l

pH: 2.97



Age of vines: 25 years old

Yield: 65 hl/ha hL/ha

### VIDEO

<http://www.youtube.com/watch?v=iX1XonKg9og>

#### 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**

Young, carefree colour, very bright and clear, pale green with lemon yellow hints.

Fresh, crisp bouquet, with the characteristic liveliness of Riesling, discreetly fruity, with a deft mineral touch.

Clean, dry, frank and lively on the palate, refreshingly enjoyable yet with all the authority of a true Riesling.

An agreeably thirst-quenching wine, still rather closed, with the authentic varietal character sought by Riesling lovers.

Drink it now for its youth, freshness and fruit, or over the next 3 years, with all shellfish and seafood, cold starters and mixed salads, goats cheese, comté and tomme.

Serve at 8°C.

1 June 2008

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