



FAMILLE
HUGEL
ALSACE - FRANCE



Sylvaner 2019

A dry white wine with firm regional character, fresh and agreeably easy to drink, particularly when young. At its best with all light, uncomplicated meals.

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.

QUICK VIEW

This varietal is in constant decrease in Alsace, yet it remains plated in the most favoured terroirs with the average age of the vines in constant increase. The Riesling of the poor?

VINEYARDS & VINIFICATION

Harvested in the first days of harvest, exclusively by hand, from clay and limestone vineyards in a dozen of the most favoured localities in and around Riquewihr. A cool and long growing season give this unique dry wine great finesse and balanced intensity.

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.

› Alcohol level	13°
› Residual Sugar (g/l)	1.3
› Acidity (g/l)	6.87
› pH	3.22
› Age of vines	32
› Yields	56 hl/ha
› Grapes :	Sylvaner 100%



TASTING NOTES

The robe is pale with bright green highlights. The scent of grape immediately leaps out at you. This is followed by hints of spices, green apple and white blossom. The flavour is deliciously sweet, thirst-quenching and invites you to partake further. The kind of wine that goes down easily.



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