



FAMILLE HUGEL



Famille Hugel, Sélection de Grains Nobles, AOC Alsace, Blanc, 2001

AOC Alsace, Alsace, France

Great specialty for several generations of the Hugel family, who drafted the law on late harvest.

Wine with great power and longevity to taste religiously by itself during a special occasion.



QUICK VIEW

These wines made from single berry selection of overripe and shrivelled grapes picked one by one and produced in the greatest years only. The action of noble rot (*botrytis cinerea*) gives them an almost unlimited ability to age. They are part of the elite of the greatest wines in France.

THE VINTAGE

The 2001 vintage in Alsace will be an agreeable surprise for many people!

After a succession of very fine vintages, the general consensus of opinion was not to expect too much of 2001. Yet despite our fears in late September, in Alsace, more than in any other French wine region, a superb Indian summer allowed us pick under optimum conditions. The 2001 vintage exceeded all our expectations, with comfortable quantity and satisfactory levels of maturity for all grape varieties.

Great vintage for Late Harvest wines.

IN THE VINEYARD

Produced from over-ripened grapes, picked one by one 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

Harvest date: 29 & 30. Oct. 2001.

Potential alcohol: 22°5

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%

11.5° % VOL.

TECHNICAL DATA

Residual Sugar: 146 g/l

Tartaric acidity: 6.1 g/l

pH: 4.19

Age of vines: 35 years old

Yield: 7 hl/ha hL/ha

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



VIDEO

<https://www.youtube.com/watch?v=fADQkj9Wq7s>

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

This SGN is the perfect newcomer to the market for lovers of perfect but rare dessert wines suitable for immediate consumption and enjoyment.

It has a profound and intense golden yellow colour with coppery orange overtones, it has an excellent viscosity, the legs are voluptuous, thick and smooth with a lovely satin shimmer from the high level of sugar which comes from the botrytised grapes.

The nose is wonderful, profound, rich and complex, one can clearly sense that the grapes were perfectly overripe, like a concentrated grape juice and yet the harmony and grace of the overall effect is one of high refinement.

The aroma contains preserved fruit, dates, figs, dried banana, Corinthian preserved grapes in combination with papaya, mango, kumquat, Cedratine, roast apricots and apples, soft caramel, liquorice and saffron.

This dessert wine's natural sweetness comes from the over-ripe grapes which blend perfectly with the tender, harmonious and elegant assembly that conquers the palate with a wonderful acidity bringing vitality and distinction without undue heaviness.

Ideal for immediate consumption or laying down for 10 to 20 years at 6° for the simple pleasure of enjoying this remarkable dessert wine. Ideal with foie gras, blue cheeses, dessert, fruit tarts, apple or pear tart, pan-fried goose liver, pippin apples.

