



# FAMILLE HUGEL

- ▶ Alcohol content 12.87%
- ▶ Residual sugar (g/l) <0.3
- ▶ Acidity(g/l) 5.25
- ▶ PH 3.26
- ▶ Age of vines 23 yo
- ▶ Yields (hl/ha) 65
- ▶ Grapes: Muscat 100%

## Quick View

Not a sweet wine as many people expect it to be, but a dry, crisp and grapey Muscat, full of aromas.



## Tasting

Translucent and bright, the robe of the wine appears discreet. Just the opposite of the nose. The floral and outgoing character of the grape immediately charms by the frankness of its expression. Muscaty notes of citrus, jasmine in its early stage will evolve towards basil, dill, mint as the years go by. Palate wise, the wine is dry, salivating, vibrant. It doesn't saturate the mouth, but cajoles, before quickly fading away, leaving place for another sip. Salivating and crispy, this muscat is irresistibly aperitive.

## MUSCAT

### 2022

*A very dry wine with pronounced grapiness, giving the impression of biting into a fresh Muscat grape, it is perfect as an aperitif and with asparagus.*

## The Vintage

If proof needs be of climate change, 2022 is once again an earliest vintage in history in Alsace. But one not to rush into starting the picking. Once again winter was mild and budbreak as early as April 5th in Riquewihr, luckily making the episode of frost of April 3rd painless across most of the region. The hot conditions of May and June (26 to 32° all along) made for most of the earliness of the vintage with blooming May 23rd and especially drought conditions across all of France until harvest making for a very healthy crop. Acidity levels are low, and ripeness levels very high. Quality is extra across the board and the wines dense and concentrated. Hugel started picking 8 days after the rest of Alsace on September 12th and rightly did so, and finished in just over 3 weeks, a record speed. 2022 will be a benchmark vintage for Pinot Noirs especially.



## In the vineyard

This wine is partly composed of 2 young estate plots, including one on the Schoenenbourg planted with Muscat d'Alsace. Harvested exclusively by hand from the very beginning of harvest to ensure perfectly sound grapes and good natural levels of acidity.

## Winemaking

The grapes are destemmed into the presses, and left to macerate until next morning. After pressing, the must is decanted for a few hours, then fermented in temperature-controlled 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.



#FamilleHugel