



FAMILLE
HUGEL

- ▶ Alcohol content 10.95%
- ▶ Residual sugar (g/l) 94.1
- ▶ Acidity(g/l) 7.07
- ▶ PH 3.58
- ▶ Age of vines 43
- ▶ Yields (hl/ha) 39
- ▶ Grapes:Gewurztraminer100%

Quick view

These wines made from overripe grapes are picked well after the classic vintage and 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.



Tasting Notes

At first glimpse, what really draws the eye is the young yet dense and viscous aspect of the wine. The first nose confirms that impression. A dried and candied fruits basket: lychee, mango, cumquat and white peach alongside candied ginger and cloves boldly comes out of the glass. The palate is dense, rich, opulent and generous; it immediately calls for meditation. Very well maintained by a vibrant structure, the Gewurztraminer grape shows fragrant, lush, yet delicate. As it breathes, the wine gently opens and evolves towards more floral notes of jasmine and rose, inviting for another sip.

GEWURZTRAMINER Vendange Tardive 2014

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.

The Vintage

Exceptionally mild winter, with practically no frost. Very early budburst around 21 March led to 2 months of anxiety but finally no spring frost. Flowering began very early, around 30 May, which usually means an extremely precocious harvest like 2003, but was uneven and spread over 2 weeks, giving a little coulure especially on Gewurztraminer. In July and early August, record rainfall (147mm) and cool temperatures finally delayed maturity. A very dry September (27mm) without excessive heat ensured slow maturation under ideal conditions. Harvest began on 16 September and ended on 16 October. Yields were very low, lower even than 2013 or 2010. Perfectly healthy grapes, high acidity and superb maturity mean.



In the vineyard

Produced from over-ripened grapes 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 vats (at 18 to 24°C). The wine is raked 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.

This wine may with time show natural sediment of tartrate crystals.



#FamilleHugel