



FAMILLE
HUGEL

▶ Alcohol content	11.33%
▶ Residual sugar (g/l)	2.4
▶ Acidity(g/l)	6.20
▶ PH	3.30
▶ Age of vines	25 yo
▶ Yields (hl/ha)	69
▶ 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

2021

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

2021 already appears as the dark year for French agriculture. An unprecedented frost swiped across the country and part of Europe in the night of the 7th to 8th of April. In the following days, alerts kept popping up, but Alsace went through the episode miraculously almost entirely unharmed. But what hasn't been destroyed by frost was by the worst outbreak of mildew in modern history... The exceptionally rainy and mild weather of the months of May and June saw the development of an episode of mildew, only becoming worse as you went south of the region. We saw our grapes being eaten alive. A dry and cool August and lasting until harvest luckily saved what was left from the crop, but the damage already ranged from 20 to 80% of loss by early August depending on the sites, the volumes at Hugel will be the shortest since 1947. Ironically, it is the drought of September, which will finish to undermine the 2021 crop, reducing even further the yields in juice. But thanks to this cool and very dry weather, what was left of the harvest was in an immaculate sanitary shape! Not a trace of gray rot, and acidity levels that remind us greatly of 2010. Harvest began on September 27th and the reduced crop promises already some very dense and concentrated wines. The rare 2021s will be great cellar worthy wines!



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