



# FAMILLE HUGEL



## Riesling SGN 1995

AOC Alsace, Alsace, France

*An absolute nectar !*

*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

A classic vintage in Alsace, the best since 1990. The weather was variable, with a damp spring and uneven flowering followed by a particularly hot, sunny July and August. September was wet, but fine, dry weather returned in time for the harvest, which began on 5th October and ended in our estate on 26th October.

This was a great vintage for Riesling. Overall, 1995 was a very satisfactory vintage as far as the quality and balance of the wines are concerned, but yields were lower than average.

### 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 Schoenenbourg. This fantastic historical terroir has been almost exclusively devoted to Riesling for centuries.

Keuper, marl, dolomite and gypsum, rich in fertilising agents, overlaid with fine layers of quaternary siliceous gravel, Vosges sandstone and Muschelkalk, with at its eastern extremity outcrops of Lias marl limestones.

Harvest date : 25 Oct. 1995

Potential alcohol : 16°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

#### Famille Hugel

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



## VARIETAL

Riesling 100%

**11.35° % VOL.**

## TECHNICAL DATA

Residual Sugar: 88 g/l

Age of vines: 30 years old

Yield: 8 hl/ha hL/ha

## VIDEO

<http://www.youtube.com/watch?v=Nbn7bR97HwA>

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

What a beautiful deep, rich, gold colour, concentrated, soft and silky, with a thick, fat meniscus.

The very ripe bouquet, over-ripe in fact, is characterised by botrytis : honey, beeswax, caramel, tangerine, candied orange and grapefruit, marshmallow, toasty, with almond and pistachio.

Soft and liqueur-like on the palate, charmingly velvety, fascinating, with beautiful balance, harmonious thanks to the support of the liveliness on the finish that is the signature of a fine Riesling ; a very tasty, almost liqueur wine, but without any heaviness.

To drink as of now at 8°C, with goose liver or desserts: fruit tart, or by itself. Can be kept 15 to 20 years

October 10, 2000

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