



FAMILLE
HUGEL

▶ Alcohol content	9.69%
▶ Residual sugar (g/l)	195
▶ Acidity(g/l)	8
▶ PH	3.19
▶ Yields (hl/ha)	6
▶ Grapes: Riesling	100%



Quick view

It is the SGN we are the most proud of as it is produced only twice per decade. Riesling is our most demanding grape variety, it is also the latest to ripen. Very capricious when it comes to noble rot development, it expresses its quintessence on the Schoenenbourg.

RIESLING

Sélection de Grains Nobles « S » 2015

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.

The Vintage

2015 will go down as an exceptional vintage for the whole of France with one of the hottest and driest summers since 2003 and a quality reminding us of vintages like 1945 or 1976!

Spring was pleasant and sunny and the vines budded slightly later than usual, around the 13th April, but blossomed during the first weeks of June, an early sign of an early vintage. This was to expect considering heat wave and the record low rain falls, 30mm between 4 May and 24 July!

Riquewihr and its clay soils seem to have escaped the worst and the heavy rain that came in mid-August saved the crop just in time.

We started grape-picking on the 10 September, three days later than the rest of the Alsace, and the first grapes to arrive in the winery gave every indication of an exceptional vintage. Only one day of rain disrupted the harvest, which was already well underway at the time. A nice outbreak of botrytis meant the most part of our Riesling de Schoenenbourg were harvested in late harvest, and once again the Engelkritt (Angels' Vine) won us not one but two "Sélection de Grains Nobles" for this grape variety, the most concentrated being at a potential of 23°!



vinous
100/100

*"... Alsace sweet wine doesn't
get any better than this..."*



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.

This cuvee S is an even stricter selection of individual berries totally shrivelled by noble rot.

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 12 to 18°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.



#FamilleHugel