



FAMILLE HUGEL



Muscat TRADITION 2006

AOC Alsace, Alsace, France

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QUICK VIEW

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THE VINTAGE

The harvest began on 27 September in bright sunshine but after a season of climatic ups and downs. There was a heat wave in July, followed by an August that seemed like November, until excellent weather in early September saved the crop. Two days of warm rain just one week before the vintage put everyone in their starting blocks and so set the rhythm for the harvest. This was a true vintners' vintage, where rigorous and skilful vinification has been rewarded with success. There are some very fine Gewurztraminers.

IN THE VINEYARD

Harvested exclusively by hand from the very beginning of harvest to ensure perfect sound grapes and good natural levels of acidity.

WINEMAKING

12 hours skin contact on Muscat in 2006. After very gentle and skow 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 in our cellars until released for sale.

PRESENTATION

Photos of bottles and labels, 3 definitions, max 300dpi

VARIETALS

Muscat ottonel 60%, Muscat à petits grains 40%

TECHNICAL DATA

Age of vines: 20 years old
Yield: 55 hl/ha hL/ha

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

I always await the release of a new Muscat with impatience, because I have a weakness for Muscat wines in general, and for Alsace Muscat in particular, for it is a traditional dry wine with a grapey Muscat fragrance.




This 2006 is fresh, young and alert, with a joyful aromatic expression and a nice Muscat perfume. It is also very floral, with the liveliness and bite that are the first requirements of such a wine : to be dry, refreshing and easy to enjoy, light, crisp and aromatic, a true Alsace Muscat in fact.

Drink it well chilled at 6° to 8°C as soon as it hits the glass, so as not to miss the aromatic sparkle of the Muscat grape on the tongue, and the unflinching sensation of unquenchable thirst that assails me when tasting a fine Alsace Muscat.

Drink it without hesitation as an aperitif, or with goat's cheese, or with dishes that can even be strong-flavoured or spicy.

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Famille Hugel

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

