



FAMILLE HUGEL



Gewurztraminer VENDANGE TARDIVE 1989

AOC Alsace, Alsace, France

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 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.

THE VINTAGE

An historic vintage that coincided with our 350th anniversary. After a warm and dry summer, the harvest began early, on 27th September. It was a comfortable vintage for the classic range of Alsace wines, from the principal grape varieties.

However, for wines made from over-ripe, botrytised grapes, it was an exceptional vintage. By the time the harvest ended on 9th November, record natural sugar levels had been achieved, such as we had not seen since 1945, while the SELECTION DE GRAINS NOBLES wines outshone even those of the famous 1976 vintage.

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

Date of harvest : 2 & 9. Nov. 1989

Potential alcohol : 16°6

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

VARIETAL

Gewürztraminer 100%

14.0° % VOL.

TECHNICAL DATA

Residual Sugar: 36.4 g/l

Age of vines: 35 years old

Yield: 28 hl/ha hL/ha

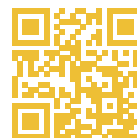
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ABUSE OF ALCOHOL IS DANGEROUS FOR YOUR HEALTH. DRINK RESPONSIBLY.



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

Bright, deep yellow-gold colour.

An open bouquet, near its peak, floral, candied fruit, cinnamon, rose, mango and honey.

Rich, opulent and well-structured on the palate, exceptionally full yet not heavy.


Superb now with foie gras, crayfish or lobster in spicy sauce, and with fruit desserts that are not too sweet.

September 3, 1996

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