



FAMILLE  
HUGEL

▶ Alcohol content	12.7%
▶ Residual sugar (g/l)	5.5
▶ Acidity(g/l)	7.79
▶ PH	2.98
▶ Age of vines	38
▶ Grapes: Riesling	100%

### Quick view

Riesling is the Pinot Noir of white wines! It is our most demanding variety as it is also the latest ripening. Dry and elegant, it expresses itself best on our steepest slopes with the most complex minerality.



### Tasting

A sparkling robe with pale yellow highlights. The aromas are open and generous, just like those of a Riesling at the height of age, dashing with a sound footing that reveals an aristocratic origin. This wine comes from the finest marl soils of the Riquewihr, giving it a unique saline and full-bodied attack on the palate : you know what you are getting right from the start. The elegant, profound, complex and well-balanced flavour is perfectly structured over time by its beautifully mature acidity from which there is no sweetness to distract. This is a dry white wine.

## RIESLING Estate 2017

*A new selection "parcellaire" of carefully chosen plots of the Famille Hugel estate situated in Riquewihr in its most prestigious crus. Most of the plots chosen for this new wine are being converted into Organic viticulture. The unique marl soils of Riquewihr, in and around the Schoenenbourg give a characteristic minerality to wines from this remarkable terroir. A wine of depth and of patience.*

### The Vintage

This 2017 vintage year has been a real emotional roller-coaster ride.

The year started well enough with plenty of winter rain and a rapid first budding leading us into an ideal start to the spring season.

And then on the night of 19/20 April the Alsace region suffered its worst frost in 30 years. The damage was extensive but highly variable, anything from 0 to 80% destruction depending on the local conditions. Riquewihr was really hit very hard. All growth stopped for a number of days and the vines finally began to flower on 31 May. During the flowering season the conditions were perfect with regular rains and the vines grew magnificently throughout the summer. And almost no disease outbreaks whatsoever. We were wary of being optimist but we had a good feeling.

The harvest opened on 31 August! We started on 12 September under radiant sunshine. Then... Hailstorms on 17 September! That was not part of the plan, very unusual for the season and the region! Yes, 2017 was really turning out to be a hell of a roller-coaster ride. In the end there was little real damage apart from a Pflostig field which didn't come in until the next day. Phew.

At the end of the harvest the weather was perfect with the added bonus of some wonderful late harvests, Gewurztraminer and Pinot Gris. It was a tough one but the 2017 vintage will produce really great wines.



### In the vineyard

Grapes carefully selected from within the Hugel Family estate including a high proportion from the Pflostig, strongly influenced by the chalky soils of Riquewihr.

The grapes have been handpicked into small containers such that they arrive intact to the press.

### Winemaking

Gravity feed presses, no pumping or other handling.

After a few hours of decanting the must is then transferred to vats for fermentation at a carefully controlled temperature (18 to 24°C). Part of the wine (around 30%) was fermented in six to ten wine Burgundy barrels; this gives the wine body without the addition of any oaky character. A single racking before winter allowing the wine to clarify naturally without any artificial cold treatment. The wine is then lightly filtered in spring before bottling. The bottles are then laid down in our cellars before commercialisation. The whole of the vintage was corked with DIAM, the cork without cork taint.



#FamilleHugel