



FAMILLE
HUGEL
ALSACE - FRANCE



Gewurztraminer Classic 2014

The spice of Alsace and one of Famille Hugel's signature wines. It is both aromatic and extroverted through its floral and spicy notes. Gewurztraminer is an invitation to accompany a variety of spicy Asian dishes as well as smoked salmon and strong cheeses.

THE VINTAGE

Exceptionally mild winter, with practically no frost. Very early budburst around 21 March led to 2 months of anxiety but finally no spring frost. Flowering began very early, around 30 May, which usually means an extremely precocious harvest like 2003, but was uneven and spread over 2 weeks, giving a little coulure especially on Gewurztraminer. In July and early August, record rainfall (147mm) and cool temperatures finally delayed maturity. A very dry September (27mm) without excessive heat ensured slow maturation under ideal conditions. Harvest began on 16 September and ended on 16 October. Yields were very low, lower even than 2013 or 2010. Perfectly healthy grapes, high acidity and superb maturity mean 2014 will be a hallmark vintage, especially for Riesling.

QUICK VIEW

Originally from northern Italy, this is the emblematic grape of our region due to its slow maturation with cool nights giving its full varietal expression. Dry but intensely aromatic.

VINEYARDS & VINIFICATION

Made exclusively from hand harvested grapes from predominantly clay and limestone vineyards, in a dozen of the most favored localities in and around Riquewihr. A cool and long growing season give this unique dry wine great finesse and unequalled intensity.

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 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. The whole production of this wine is closed with DIAM the cork without the risk of cork taint.

> Alcohol level	13.3°
> Residual Sugar (g/l)	8.1
> Acidity (g/l)	5.33
> pH	3.53
> Age of vines	30
> Yields	55 hl/ha
> Grapes :	Gewurztraminer 100%



Tasting notes by Serge Dubs, World's Best Sommelier 1989

Young, lively colour, moderately intense, bright lemon yellow with pistachio green hints, a flash of silver, delicately velvety and silky in appearance.

Attractive, agreeable bouquet, not too forward, aromatic, perfumed, nicely elegant and refined. Mainly floral aromas of fresh rose, jasmine, reseda, lily, freesia, primrose, with passion fruit, mango and pear.

The mouth is filled with aromas that are generous, yet still soft and suave to flatter and charm the palate. It is almost dry, with an elegant finish that is crisp and refreshing.

A wine to enjoy now while it is young and its varietal qualities are clearly defined.

Ideal as an aperitif, or at any time, to share an agreeable moment with friends.

Serve at 8°C.

Serve with cheese: munster, auvergne blue, stilton, aged goat's cheese, also with lightly spiced, tasty dishes, Chinese, Moroccan, Indian, and with fruit based cakes and desserts.

May be aged for 2 to 3 years.



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