



FAMILLE HUGEL



Muscat TRADITION 2005

AOC Alsace, Alsace, France

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QUICK VIEW

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THE VINTAGE

The sheer quality of this vintage emerged progressively as the harvest unfolded. Throughout the season the vines were in superb condition, and a true Indian Summer at the end of the harvest enabled us to pick our best vineyards late and under optimum conditions.

Everything indicates that 2005 will be a great vintage. Grapes were healthy and ripe, balanced by excellent acidity. The wines confirm our early optimism, showing great aromatic purity and class on a par with the finest vintages.

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 2005. 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 à petits grains 60%, Muscat ottonel

TECHNICAL DATA

Age of vines: 20 years old

Yield: 65 hl/ha hL/ha

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

For those who like a real dry Muscat that is youthful, fresh and lively. The bouquet is frank, open and generous, fruity and aromatic, with a subtle yet firm scent of fresh Muscat grapes. On the palate, it is refreshingly dry and easy to drink, with a perfumed, muscatel-like finish. Drink it now or within the next two years, well chilled at 8°C, to appreciate its young fresh, fruity Muscat character, with asparagus, herring, marinated mackerel, and fresh or mature goats cheese.

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

