



FAMILLE HUGEL



Gewurztraminer HUGEL 2005

AOC Alsace, Alsace, France

The great speciality of our region. Only in Alsace does the aromatic expressiveness of this variety attain such summits.

Spicy and suave, it can be enjoyed on its own, but makes a marvellous accompaniment to all rich, spicy dishes, smoked fish, Orient



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.

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 clay and limestone vineyards in a dozen of the most favoured localities in and around Riquewihr.

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 raked 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 STORY

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

VARIETALS

Gewürztraminer 100%

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

Young and bright, pale pistachio green in colour, languorous "tears" shimmer down the glass.

Its nicely perfumed fruit bouquet of mango, cumquat and citron is overlaid by sophisticated aromas of roses and fresh oriental spices with citrus hints.

The same dynamic, vivacious character can be found on the palate. The wine is dry, with a subtle harmony, soft, velvety and elegantly scented, that makes it agreeably easy to enjoy.

This fine, classic Gewurztraminer is well suited as an aperitif, or with exotic dishes that mix sweet, sour and acidulated flavours, Chinese, Moroccan, Indonesian cuisine, oriental spices and strong cheeses like munster or maroilles.

Ready to drink now or within 3 years, at 8°C.

16 June 2006

