



HUGEL & FILS
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Gewurztraminer Sélection de Grains Nobles « S » 2010

An absolute nectar! 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.

THE VINTAGE

The winter of 2010 was particularly harsh, with more than 30 days below zero, and temperatures dropped as far as -17°C. Budburst on 8 April was early, but flowering which began on 10 June took almost 3 weeks to finish due to cool temperatures. July was exceptionally hot and sunny, before cold, damp and rainy weather set in throughout August and into September. Ideal weather conditions returned on 11 September, with not a drop of rain for 6 weeks. Our harvest began on 27 September and ended on 26 October.

Maturity reached record levels, the highest for 50 years, with good acidity, similar to 1996. Crop size was 30% below average, and even lower for Gewurztraminer.

Superb wines with magnificent balance, purity and fruit. 2010 is a great classic vintage, with good ageing potential.

QUICK VIEW

These wines made from single berry selection of overripe and shrivelled grapes picked one by one and produced 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.

VINEYARDS & VINIFICATION

Produced from over-ripened grapes, picked one by one 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. Harvest date : 15. Oct. 2010 Potential alcohol : 20.1°

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.

› Alcohol level	11.90°
› Residual Sugar (g/l)	139
› Acidity (g/l)	6.57
› pH	3.70
› Age of vines	35
› Yields	7 hl/ha
› Grapes :	Gewurztraminer 100%



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

It is with great humility and respect that I attempt to write a commentary on this monumental late-harvest Alsace wine?

At first sight I am entranced by its colour - deep, silky, shimmering pale gold and straw yellow, full of youthful joy, with rich creamy tears that trickle slowly but dynamically down the glass.

The bouquet is a captivating explosion of aromas, soft, ethereal, open and frank, with crystal-clear precision, a perfect expression of fine fruit and floral Gewurztraminer aromas : fresh-cut rose, jasmine, lily, frangipani, passion fruit, mango, apricot, acacia honey, pineapple, kumquat, citron, cardamom, nicely over-ripe figs and lightly saffroned currants.

The palate becomes the palace of Arabian nights, full of sensual pleasures...!

The tastebuds are both attracted and repelled by such an explosion of perfumes, while the brain can only reel, incapable of analysing or classifying the myriad sensations, flavourful and voluptuous, that swamp preconceived notions of pleasure.

Yet the overall impression is one of rich softness and elegance, tenderly silky and sensual.

A marvellous, liqueur-like Alsace wine, and so difficult to resist the temptation to taste and enjoy it the moment it is in your cellar.

A wine to keep for 10, 20 , 30 years and to drink at between 7 and 10°C.

Enjoy it on its own, or with a terrine of foie gras, or with pan-fried goose liver.