



HUGEL & FILS
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Gewurztraminer 2009

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.

THE VINTAGE

Not only a fabulous vintage in Alsace but, just like in 1990, also a great vintage all over Europe. 2009 was an emotional vintage for us too, without the benevolent presence of "Uncle Johnny", but with a strong symbol as the two young cousins, Jean Frédéric and Marc André, both born in 1989, worked together at their first harvest.

This was a rich but harmonious vintage, with record levels of ripeness, enabling us to produce a full range of wines including, for the first time since 2001, both Riesling VT and SGN.

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

Harvested exclusively by hand from clay and limestone vineyards in a dozen of the most favoured localities in and around Riquewihr.

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

› Alcohol level	13.85°
› Residual Sugar (g/l)	8,3
› Acidity (g/l)	4,13
› pH	3,57
› Age of vines	30
› Yields	50 hl/ha
› Grapes :	

- Gewurztraminer 100%



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

Quite a deep pale green, straw yellow colour, clear, bright and nicely unctuous in aspect.

The bouquet is very aromatic, perfumed and fruity, but above all spicy, dominated by saffron, cardamom, nutmeg, fresh almond, with lots of dense, oriental rose, frangipane, jasmine and fresh China tea.

There is an agreeable sensation of softness and harmony that bathes the palate. It is seductive and flattering yet totally dry, with a subtle astringency, the hallmark of a Gewurztraminer with character, from a fine vintage and picked at perfect maturity.

A wine to drink now or within 2 or 3 years, served chilled at 8°C as an aperitif or with lightly spicy food, from China, Morocco or Indonesia, with lobster and crayfish, and with strong cheese like Munster or Maroilles.