



FAMILLE HUGEL

▶ Alcohol content	12.37%
▶ Residual sugar(g/l)	9.3
▶ Acidity (g/l)	7.01
▶ PH	3.09
▶ Age of vines	31 yo
▶ Yields (hl/ha)	35
▶ Grapes : Riesling	100%



Tasting notes

This wine has a youthful, alert and fresh colour that is both intense and dense with its own nice texture. There is a dynamic and crystalline brightness with pale green highlights dominating some youthful metallic hints of lime-tree, primrose and straw yellow; the legs are graceful and soft yet tight.

The nose is direct, pure, spontaneous and wonderfully fruity and floral; it is also magnificently fresh and lively releasing the magnificent combination of refinement and distinction that leads us to be captivated by the sheer class of this great Riesling variety and the temperament of its exceptional 'terroir'.

The effect on the palate is balanced and harmonious accompanied by the refined elegance of its thirst-quenching aromatic, dynamic and flavoursome vivaciousness, the after-taste is scented, savoury, juicy and very distinguished with a refined mineral touch as a final note.

Whilst still very young it remains very appealing with its powerfully traditional, authentic and distinguished personality.

This is a wine that can be consumed straight away but could also be laid down for 10 to 20 years, which would give you a chance to really appreciate the wonderful minerality of a truly great Riesling grape and its region.

Best served between 8° and 10° C.

A fine wine for gastronomic cuisine.

Best served with fish.

RIESLING SCHOELHAMMER 2012

As far back as family memories go, the Schoelhammer, at the heart of the historic Schoenenbourg vineyard which overlooks Riquewihr, has always been amongst our most favoured single vineyards. From 2007 we decided that the Riesling from this exceptional site, traditionally vinified apart, also merited to be bottled separately. Schoelhammer seeks to reveal the unique character of a dry, mineral Riesling from a marl-rich terroir, deep and suave in style, and which takes time to express itself fully.

Vintage

12 days of bitter cold in February (-18°C), budburst early April, flowering spread over 3 weeks.

Damp early summer but superb August. Harvest began on 24 September. Superb grapes. Patchy weather during part of the harvest then fine sunny intervals. Fine well-balanced classic wines, similar to 2011 but richer and with more depth, yet already accessible. Hugel did not make any SGN in 2012.

Quick view

This dry Riesling was grown in the Famille Hugel's famous Schoelhammer plot. With great ageing potential, it comes from the finest vineyard slope of Riquewihr, historically known as Schoenenbourg.

Its triassic clay-marl terroir is farmed organically so as to best reveal the complexity of its rich sub-soil. After extended bottle ageing in the family's historic cellars in Riquewihr, today this fine dry Riesling has achieved its first stage of development.

Vineyards

Produced in the finest plot of the Hugel estate in the heart of the grand cru Schoenenbourg. Schoelhammer covers a mere 6 300 square metres (67 800 square feet), 30 rows of vines dedicated to Riesling and organically farmed. Schoelhammer's specific vines grow on Triassic Keuper marl soil from the secondary era (marine sediments, c.200 million years) with a 45% clay content, planted at an altitude of 300 metres, facing due south, on a slope that averages 25 degrees.

Vinification

The grapes are taken in small tubs to the presse, which is 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°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.



#FamilleHugel