



FAMILLE HUGEL



Gentil HUGEL 2009

AOC Alsace, Alsace, France

Our only wine that is a blend of several varieties. The perfect introduction to Alsace wines. A wine that is almost universal as it is suited to great number of occasions.

QUICK VIEW

This wine revives an ancient Alsace tradition that wines assembled from noble grape varieties were called "Gentil". Gentil "Hugel" allies the suave, spicy flavour of Gewurztraminer, the body of Pinot Gris, the finesse of Riesling, the grapiness of Muscat and the refreshing character of Sylvaner.

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.

IN THE VINEYARD

Made exclusively from grapes purchased from winegrowers under long-term contract, in a dozen of the most favoured localities around Riquewihr.

The grapes are exclusively carefully harvested by hand.

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 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.

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

PRESENTATION

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

VARIETALS

Sylvaner 46%, Riesling 20%, Pinot gris 20%, Gewurztraminer 12%, Muscat 4%

12.85° % VOL.

TECHNICAL DATA

Residual Sugar: 1.9 g/l

Tartaric acidity: 5.91 g/l

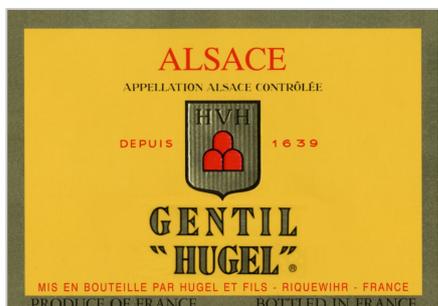
pH: 3.23

Age of vines: 25 years old

Yield: 65 hl/ha hL/ha

VIDEO

<http://www.youtube.com/watch?v=Y8gMySy2iE8>



Famille Hugel

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



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

Very fresh, bright young colour, pale pistachio green, slightly yellow and quite unctuous. Frank aromatic expression, delicately perfumed, of flowers (rose, jasmine), fruit (apricot, golden delicious apple) and spice (cardamom, saffron), with a lively and spring-like freshness.

Refreshingly dry and full of charm on the palate, finishing on an agreeably fruity and perfumed note, both soft and suave.

Such purity of expression and fine structure are exactly what is expected of a top-class blended wine like Gentil, with its typically original Alsace character.

Drink it now to enjoy its youthful, fresh character, but it may be kept for 2 to 3 years.

Serve chilled at 8°C, an excellent aperitif with amuses bouches and tapas, or with fish : fresh, marinated, grilled, sushi, tempura, also with lightly spiced food : Indonesian, Indian or Mexican.

12 April 2011

REVIEWS AND AWARDS



Double thumbs up ! and rated 89

"Gary Vaynerchuk continues his travel through Norway with more well-priced wines, an interesting white blend from Alsace"

Gary Vay-ner-chuk, Daily Grape, 14/11/2011

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