



# FAMILLE HUGEL



## Riesling SGN 1988

AOC Alsace, Alsace, France

*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.*



### 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.

### THE VINTAGE

The first vintage of the famous 1988-1989-1990 trilogy. The extremely favourable meteorological conditions, in particular at the end of the season, gave bunches that were perfectly healthy, exceptionally ripe, with good levels of acidity.

Thanks to an Indian Summer, we interrupted picking from 7th October until 7th November, with extraordinary results. Noble rot (*botrytis*) that developed during that period enabled us to produce, for the first time since 1976, significant amounts of SELECTION DE GRAINS NOBLES wines, as well as RIESLING VENDANGE TARDIVE with superb botrytised character.

### IN THE VINEYARD

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 Schoenenbourg. This fantastic historical terroir has been almost exclusively devoted to Riesling for centuries.

Keuper, marl, dolomite and gypsum, rich in fertilising agents, overlaid with fine layers of quaternary siliceous gravel, Vosges sandstone and Muschelkalk, with at its eastern extremity outcrops of Lias marl limestones.

Harvest date : 9 Nov. 1988 Potential alcohol : 18°1

### 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 extensively in our cellars until released for sale.

### PRESENTATION

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

#### Famille Hugel

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



**VARIETAL**  
Riesling 100%  
**13,7° % VOL.**

**TECHNICAL DATA**  
Residual Sugar: 74 g/l  
Age of vines: 30 years old  
Yield: 9 hl/ha hL/ha

**VIDEO**

<http://www.youtube.com/watch?v=Nbn7bR97HwA>

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

A very pronounced yellow-gold colour, without any green tinges.

Very intense and concentrated, unctuous and very bright.

Over-ripe aromas of honey, quince, fig, candied citrus fruit with a touch of ethereal perfumes.

Soft, almost liqueur-like with plenty of residual sugar, yet not at all heavy or cloying.

Well-balanced thanks to the liveliness and vivacity of the Riesling grape, which even when over-ripe retains its character and personality.

A soft, harmonious wine, to drink now or keep for 5 to 10 years without any risk.

Enjoy with foie gras, pan-fried goose liver, rhubarb tart, strawberries or just on its own as an indulgence.

A very successful vinification which leaves the varietal character intact.

July 10, 1996

