



FAMILLE HUGEL



Gentil HUGEL 2010

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

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.

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 & Pinot Blanc 44%, Pinot gris 22%,
Riesling 20%, Gewurztraminer 12%, Muscat
2%

12.85° % VOL.

TECHNICAL DATA

Residual Sugar: 2.1 g/l
Tartaric acidity: 6.21 g/l
pH: 3.39
Age of vines: 25 years old
Yield: 65 hl/ha hL/ha

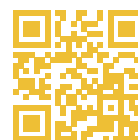
VIDEO

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

Famille Hugel

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hugel.com  

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

"Jean Frederic Hugel of Domaine Hugel discusses the merits of his Gentil at Premier Wines in Buffalo, New York"

JF Hugel on Youtube, Premier Wines Buffalo, NY, 27/01/2011

87/100

"This light-bodied white is clean and minerally, displaying hints of stone, lemon zest and white peach. A racy wine, with a mouthwatering finish. Gewürztraminer, Riesling, Pinot Gris, Muscat and Sylvaner. Drink now through 2012. 5,000 cases imported.

Alison Napjus"

Alison Napjus, Wine Spectator Daily Pick, 10/10/2011

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