



FAMILLE HUGEL



Gewurztraminer VENDANGE TARDIVE 2000

AOC Alsace, Alsace, France

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 overripe grapes are picked well after the classic vintage and 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

Every wine producer in the world must have dreamed of a having a memorable vintage to bear the magic number 2000. In Alsace we were not disappointed, as 2000 was one of the best vintages of recent years, of normal size and with very good overall ripeness levels for all grape varieties.

Light rain in mid-October prevented us from making a truly outstanding vintage, but thanks to reasonable yields and excellent ripeness we have achieved great consistency across the range. In our own estate, the results are above our expectations, with small quantities of SGN wines that will long be remembered. Acidity levels are excellent and should give well balanced wines with good structure.

IN THE VINEYARD

Produced from over-ripened grapes in a selection of the oldest plots of the Hugel estate in the heart of the grand cru Sporen made up of Lias clay-marl, decalcified on the surface, exceptionally rich in phosphoric acid

Date of harvest : 23 october 2000 Potential alcohol : 16°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

VARIETAL

Gewürztraminer 100%

12.5° % VOL.

TECHNICAL DATA

Residual Sugar: 68 g/l

Age of vines: 35 years old

Yield: 28 hl/ha

Famille Hugel

3, rue de la première Armée, 68340 Riquewihr
Tel. +33389479215 - info@hugel.com
hugel.com



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



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

A superb product combining the authentically frank, aromatic, perfumed character of this grape variety, with an elegantly distinguished yet racy structure. The result is an olfactory and gustatory experience of great refinement, with an exceptionally long finish.

The wine has a deep but still youthful colour, remarkably brilliant. Its bouquet is an aromatic explosion, blending multiple floral aromas : rose, acacia, jasmine ; ripe and candied fruit : passion fruit, mango, lychee ; spices : cinnamon, cardamom, nutmeg ; together with honey, currants, a hint of over-ripeness, the whole being harmonious, refined and elegant.

On the palate, it is the Palace of the Arabian Nights, velvety, suave, perfectly mellow, soft and silky, totally charming and captivating, which is the final triumph of such a quintessence of overall harmony.

So charming that it can be enjoyed immediately, or in 10 years' time with no risk, with cakes, tarts : apple, pear, apricot, with foie gras : terrine or pan-fried, and above all, on its own, to be shared only with connoisseurs.

12 December 2002

