



HUGEL & FILS  
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## Gewurztraminer Sélection de Grains Nobles 2007 "S"

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.

### THE VINTAGE

In Alsace, the 2007 vintage was full of surprises, but pleasant surprises !

For those who love elegant, pure, well balanced wines, 2007 was a benchmark vintage. Having enjoyed the longest period of maturation for the past 25 years, the grapes were perfectly ripe and healthy.

In the Sporen, our best Gewurztraminer vineyards were harvested at over 14% potential and a small amount of SGN "S" was made.

### 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.

### VINEYARDS & VINIFICATION

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 Sporen made up of Lias clay-marl, decalcified on the surface, exceptionally rich in phosphoric acid. Harvest date : 9. Oct. 2007. Potential alcohol : 22°.

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.

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|------------------------|-----------------------|
| › Alcohol level        | 11.75°                |
| › Residual Sugar (g/l) | 172                   |
| › Acidity (g/l)        | 7.83                  |
| › pH                   | 3.85                  |
| › Age of vines         | 35                    |
| › Yields               | 7 hl/ha               |
| › Grapes :             |                       |
|                        | • Gewurztraminer 100% |

