



**FAMILLE
HUGEL**
ALSACE - FRANCE



Muscat Classic 2013

A very dry wine with pronounced grapeiness, giving the impression of biting into a fresh Muscat grape, it is perfect as an aperitif and with asparagus.

THE VINTAGE

Rarely have we seen a vintage subject to so many variations in the weather.

The season started late with a damp spring and coulure, causing a smaller than usual crop.

High temperatures and exceptional summer weather brought the grapes to perfect levels of maturity.

Right from the start of our harvest on 1 October the grapes were very healthy and ripe, and so 2013 was a classic Alsace vintage of intense, pure, well balanced wines. Uneven weather at the very end of the harvest prevented any significant production of Late Harvest wines.

QUICK VIEW

Not a sweet wine as many people expect it to be, but a dry, crisp and grapey Muscat, full of aromas.

VINEYARDS & VINIFICATION

This wine is partly composed of 2 young estate plots, including one on the Schoenenbourg planted with Muscat d'Alsace. Harvested exclusively by hand from the very beginning of harvest to ensure perfectly sound grapes and good natural levels of acidity.

Skin contact on Muscat in 2012. The grapes are destemmed into the presses, and left to macerate until next morning. After pressing, the must is decanted for a few hours, then fermented in temperature-controlled 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.

> Alcohol level	12.56 °
> Residual Sugar (g/l)	0.7
> Acidity (g/l)	5.95
> pH	3,19
> Age of vines	20
> Yields	60 hl/ha
> Grapes :	
	• Muscat à petits grains : 40%
	• Muscat ottonel : 60%



Tasting notes by Serge Dubs, World's Best Sommelier 1989

Very brilliant pale green colour, lively, youthful and full of promise.

Subtle Muscat bouquet, floral and fruit-driven, very fresh, discreetly aromatic and perfumed. Dry on the palate, with attractive fresh Muscat grape flavours, agreeably clean and refreshing, with an aromatic finish.

Serve it at 8°C, especially as an aperitif.

It is well-suited to goats- or ewes-milk cheeses, asparagus, marinated herring and mackerel, smoked fish, shellfish, or even flavourful, spicy dishes.

Enjoy it within 2 years.

