



FAMILLE HUGEL
ALSACE - FRANCE



Riesling Vendange Tardive 2011

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

Harsh winter of 2011 with 26 days below zero. Early budding on April 7, May warm and dry and flowering 15 days ahead of time. Summer cool, damp and gloomy. Return to idyllic weather two weeks before harvest started on September 12, without any precipitation from beginning to end. Excellent maturity in a fair size crop with soft acidity. Wines already charming, easy to approach and early to drink soon after bottling.

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.

VINEYARDS & VINIFICATION

Produced from over-ripened grapes 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 : 14 Oct. 2011 Potential alcohol : 16.5°

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 raked 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.

> Alcohol level	12.8°
> Residual Sugar (g/l)	63
> Acidity (g/l)	6.35
> pH	3.39
> Age of vines	30
> Yields	28 hl/ha
> Grapes :	Riesling 100%



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

It has a superbly intense, dense and brilliant robe with crystalline and silver highlights. A well-stated straw-yellow combined with a range of green shades: pale green, pistachio, lime tree, young shoots of primrose in spring time; the tight legs are thick, smooth sophisticated.

The aroma also has the same sense of generosity, ranging from the expressive clear, sharp and pure to the powerful, aromatic, floral and intense bouquet of the grapes which were harvested just as the hint that perfect level of over-ripeness yet always retaining the great class of a Riesling. The bouquet is very harmonious, soft and smooth with a nice touch of freshness. Acacia honey, preserved pears, kumquat, citron, bergamot, hawthorn and acacia blossom and the slight mineral hint that is so central to the charm of this grape variety which remains unique and rare, especially as a late harvest.

On the palate it is a marvel of taste and flavours structured over a wonderfully acidic, fresh, refined and joyful background. It is a sweet, fruity, generous, smooth and sophisticated wine with a crystalline purity to its flavour and after-taste.

The harmony and balance of this Late Harvest Riesling is exemplary.

Best served immediately to make the most of its perfection, delicacy and sophistication; but perfect if served between 5 and 15 years from now.

As a young wine it is best appreciated as an aperitif with foie gras or desserts that are not too sweet.

In 10 to 20 years it will be thick, creamy, soft and mineral with a less stated sugar-content, and it will be perfect in association with oven-baked sea and freshwater fish, or in cream sauces, with black or white truffles, poultry, capon, pheasant or partridge.

