



FAMILLE HUGEL



Riesling VENDANGE TARDIVE 1995

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

A classic vintage in Alsace, the best since 1990. The weather was variable, with a damp spring and uneven flowering followed by a particularly hot, sunny July and August. September was wet, but fine, dry weather returned in time for the harvest, which began on 5th October and ended in our estate on 26th October.

This was a great vintage for Riesling. Overall, 1995 was a very satisfactory vintage as far as the quality and balance of the wines are concerned, but yields were lower than average.

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 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 : 26 Oct. 1995

Potential alcohol : 15°2

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

Riesling 100%

12.6° % VOL.

TECHNICAL DATA

Residual Sugar: 45 g/l

Tartaric acidity: 8.7 g/l

Age of vines: 28 years old

Yield: 28 hl/ha hL/ha

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



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

Bright, yellow gold with some green hints, good concentration and intensity, rich legs.

Magnificently open and expressive bouquet of very ripe fruit, quince, pear, mirabelle and pineapple, with ginger and candied grapefruit, very harmoniously balanced.

Initially quite sweet on the palate, rich, velvety and supple, it is particularly well-balanced, very fine and elegant thanks to its fresh finish and very long aftertaste.

A superb wine to enjoy now or be cellared for many years.

Serve with game terrine, pheasant, partridge and foie gras mousse, or with meat or fish in sweet and sour sauce, or even on its own as an indulgence.

October 14, 1999

