



**FAMILLE  
HUGEL**  
ALSACE - FRANCE



## Gewurztraminer Classic 2015

The spice of Alsace and one of Famille Hugel's signature wines. It is both aromatic and extroverted through its floral and spicy notes. Gewurztraminer is an invitation to accompany a variety of spicy Asian dishes as well as smoked salmon and strong cheeses.

### THE VINTAGE

2015 will go down as an exceptional vintage year for the whole of France. After one of the hottest and driest summers since 2003 and a harvest quality to rivals those of the great "solar" vintages of 1945, 1976, 1989 and 2009, the Alsace region will be no exception.

The year started with quite normal weather conditions, a total of 6 days below freezing (up to -6°C) during the winter. The spring was, however, pleasant and sunny. The vines budded slightly later than usual, around the 13 April, and blossomed during the first weeks of June, indicating an early vintage. This was normal considering the low rain fall, a record of only 30mm between 4 May and 24 July! These dry conditions were compounded by a heatwave that lasted for almost the whole of July.

By the time the grapes started to ripen, the vines were suffering, especially in the more well-drained soils with limited reserves of water. Riquewihr and its loamy soil seemed to have escaped the worst of this and the heavy rain that came in mid-August saved the harvest just in time.

We started grape-picking on the 10 September, three days later than the rest of the Alsace, and the first grapes to arrive in the winery gave every indication of an exceptional vintage year. The grapes were perfectly healthy and ripe; their supple acidity was a taste of great wine to come. The Pinots, especially the magnificent Pinot Noir, of this great "solar" year were highly appreciated.

Only one day of rain disrupted the harvest, which was already well underway at the time.

The rapid acceleration of the ripening during the third week and a nice outbreak of botrytis meant the most part of our Riesling de Schoenenbourg were harvested late, and once again the Engelkritt (Angels' Vine) won us not one but two of the "Sélection de Grains Nobles" awards for this grape variety, the most concentrated being at a potential of 23°!

### QUICK VIEW

Originally from northern Italy, this is the emblematic grape of our region due to its slow maturation with cool nights giving its full varietal expression. Dry but intensely aromatic.

### VINEYARDS & VINIFICATION

Made exclusively from hand harvested grapes from predominantly clay and limestone vineyards, in a dozen of the most favored localities in and around Riquewihr. A cool and long growing season give this unique dry wine great finesse and unequalled intensity.

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 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	14.2°
> Residual Sugar (g/l)	12.5
> Acidity (g/l)	4.91
> pH	3.34
> Age of vines	30
> Yields	55 hl/ha
> Grapes :	Gewurztraminer 100%

vinous  
91/10



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

This wine has a wonderfully intense and lively colour with a nice crystalline metallic sheen over a young, fresh and alert pale green with hints of pale yellow. When rolled in the glass its legs are structured and oily.

It has a magnificent pure and sophisticated nose which generously releases a sense of freshness, openness and perfumed, expressive, fruity and floral spontaneity with delicate hints of Muscat, white peach, lemon balm, rose, hawthorn, jasmine, freesia, lime tree and cherry blossom, lychee and pear.

One is immediately impressed by its rare elegance and aromatic charm.

On the palate it exudes harmony and balance.

This is a fresh and refreshing dry wine, with a wonderful heady and rounded generosity that is combined with a remarkable sapidity, it has a full and delicious flavour filled with charm and sophistication.

This wine is an example of the finest wine-making craft and expertise, the 2015 harvest produced very healthy and mature grapes.

Best consumed immediately or within 3 years as an aperitif.

Best served at 8°C with oven-baked or pan-fried fish, in cream sauce, red mullet, turbot, sander, lobster, crab and oriental or Indian spiced dishes.

This is a wine which goes perfectly well with all kinds of dishes and cooking styles, including white meat, veal, poultry and pheasant.



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