



FAMILLE
HUGEL
ALSACE - FRANCE



Muscat Classic 2014

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

THE VINTAGE

Exceptionally mild winter, with practically no frost. Very early budburst around 21 March led to 2 months of anxiety but finally no spring frost.

Flowering began very early, around 30 May, which usually means an extremely precocious harvest like 2003, but was uneven and spread over 2 weeks, giving a little coulure especially on Gewurztraminer. In July and early August, record rainfall (147mm) and cool temperatures finally delayed maturity. A very dry September (27mm) without excessive heat ensured slow maturation under ideal conditions. Harvest began on 16 September and ended on 16 October.

Yields were very low, lower even than 2013 or 2010.

Perfectly healthy grapes, high acidity and superb maturity mean 2014 will be a hallmark vintage, especially for Riesling. Very small yield of late harvest Gewurztraminer VT.

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	12.7 °
› Residual Sugar (g/l)	0.7
› Acidity (g/l)	6.11
› pH	3,24
› 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

It has a light and transparent colour with a nice crystalline sheen that is also youthful, fresh and dashing with silver highlights that underline its juvenile, pale green and springtime character.

Typically pleasant Muscat bouquet, a little discreet, not too exuberant, with a flavoured and well stated grape-seed fruitiness.

This is a wonderful dry, refreshing and smoothly seductive Muscat wine on the palate, it's wonderfully fresh acidity combines perfectly with its refined and delicate structure. It has a pleasantly aromatic and fruity after-taste.

Recommended as an aperitif, best served at 8°C. It combines very well with goat and sheep cheeses, asparagus, marinated herring and mackerel, smoked fish, crustaceans and spicy or strongly flavoured dishes.

Ideal for immediate consumption.

