



FAMILLE HUGEL

Sylvaner Classic 2014

AOC Alsace, Alsace, フランス

A dry white wine with firm regional character, fresh and agreeably easy to drink, particularly when young. At its best with all light, uncomplicated meals.



概要

This varietal is in constant decrease in Alsace, yet it remains planted in the most favoured terroirs with the average age of the vines in constant increase.
The Riesling of the poor ?

ヴィンテージ

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.

ぶどう畑で

Harvested in the first days of harvest, exclusively by hand, from clay and limestone vineyards in a dozen of the most favoured localities in and around Riquewihr. A cool and long growing season give this unique dry wine great finesse and balanced intensity.

醸造

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 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.

ブドウ品種

Sylvaner 100%

12.03 ° % VOL.

仕様書

残糖: 1.9 g/l

酒石酸度: 6.24 g/l

pH: 3.35

平均樹齢: 30 years old

収量: 55 hl/ha hL/ha

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