



FAMILLE HUGEL
ALSACE - FRANCE



Muscat Classic 2015

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

THE VINTAGE

2015 will go down as an exceptional vintage for the whole of France with one of the hottest and driest summers since 2003 and a quality reminding us of vintages like 1945 or 1976!

Spring was pleasant and sunny and the vines budded slightly later than usual, around the 13th April, but blossomed during the first weeks of June, an early sign of an early vintage. This was to expect considering heat wave and the record low rain falls, 30mm between 4 May and 24 July!

Riquewihr and its clay soils seem to have escaped the worst and the heavy rain that came in mid-August saved the crop 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. Only one day of rain disrupted the harvest, which was already well underway at the time. A nice outbreak of botrytis meant the most part of our Riesling de Schoenenbourg were harvested in late harvest, and once again the Engelkritt (Angels' Vine) won us not one but two "Sélection de Grains Nobles" for this grape variety, the most concentrated being at a potential of 23°!

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.

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 12.5 °
- › Residual Sugar (g/l) 2.8
- › Acidity (g/l) 5.46
- › pH 3,19
- › Age of vines 20
- › Yields 65 hl/ha
- › Grapes :

- Muscat à petits grains : 40%
- Muscat ottonel : 60%



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

Pleasant, beautifully dense yet clear colour with a fetching fresh and lively crystalline yellow sparkle with pale yellow and light green highlights hinting at nuances of spring flowers.

A fine Muscat aroma which is pleasant, agreeably fruity and floral.

This is a fine dry and fresh Muscat wine on the palate with a wonderful fullness and structure. A full, long-lasting and strong after-taste.

This is a wine that comes highly recommended for aperitifs, served at 8°C it combines very well with goat and sheep cheese, asparagus, marinated herring and mackerel, smoked fish, crustaceans and spicy or strongly flavoured dishes.

Best served immediately or within 3 years.

