



**FAMILLE  
HUGEL**  
ALSACE - FRANCE



## Riesling Classic 2019

This is the Famille Hugel signature wine. This dry Riesling stands out for its finesse and frankness and is the ideal partner to fish and seafood thanks to its wonderful balance and elegance.

### THE VINTAGE

2019 has once again been an extreme vintage in Alsace. An extremely mild winter, at first, without a single day below zero, and a beginning of spring proving extremely stable, mild as well, but with cold nights which saw budding start on March 23<sup>rd</sup>. By May 15<sup>th</sup>, the vine had only grown 3 to 5cm and the temperatures came dangerously close to freezing at several occasions, finally without damage. The month of June, wet, will in the end be a blessing, closely followed by drought conditions and two heatwaves on June 25<sup>th</sup> and July 23<sup>rd</sup>. Two good rainstorms will put an end to it on July 27<sup>th</sup> and 28<sup>th</sup>. The remaining of summer will be ideal, sunny, with cool nights for a start of harvest on September 18<sup>th</sup>. The quantities in 2019 are short, and Hugel hasn't produced any botrytis wine. But all the dry wines produced will be great wines; 2019 will be in the top trio of the decade.

### QUICK VIEW

Riesling is the Pinot Noir of white wines! It is our most demanding variety as it is also the latest ripening. Dry and elegant, it expresses itself best on our steepest slopes with the most complex minerality.

### 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°C 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	13.12°
› Residual Sugar (g/l)	4.5
› Acidity (g/l)	7.26
› pH	3.14
› Age of vines	26
› Yields	65 hl/ha
› Grapes :	Riesling 100%



### TASTING NOTES

The robe's sparkling youthfulness give it eye-catching bright green highlights. At first this Riesling's aromas are dashing, well-stated and floral, opening with hints of lily of the valley, elderflower and lively citrus zest. With age it takes on rocky hints of flint, tinder, hydrocarbons. The perfectly dry flavour detonates with life, energy and a clearly stated attack that remains without greenness and opens up the appetite. Lemon, lime and yuzu zest roll around the mouth right up to the acidic, delicate and addictive final note.

