



FAMILLE HUGEL



Riesling VENDANGE TARDIVE 1998

AOC Alsace, Alsace, France

great specialty for several generations of the Hugel family, who drafted the law on late harvest.

Wine with great power and longevity to taste religiously by itself during a special occasion.

QUICK VIEW

These wines made from overripe grapes are picked well after the classic vintage and in the greatest years only. The action of noble rot (*botrytis cinerea*) gives them an almost unlimited ability to age. They are part of the elite of the greatest wines in France.

THE VINTAGE

Fourth great vintage in a row, for the first time this century in Alsace ! The weather was uneven all year, but flowering passed without incident, followed by a heatwave from early August until 15th September.

The harvest began early, on 24th September, giving very good results for our bought-in grapes. Grapes from our own Estate were picked under ideal conditions, and gave an appreciable quantity of late-picked over-ripe wines

IN THE VINEYARD

Produced from over-ripened grapes in a selection of the oldest plots of the Hugel estate in the heart of the grand cru Schoenenbourg. This fantastic historical terroir has been almost exclusively devoted to Riesling for centuries.

Keuper, marl, dolomite and gypsum, rich in fertilising agents, overlaid with fine layers of quaternary siliceous gravel, Vosges sandstone and Muschelkalk, with at its eastern extremity outcrops of Lias marl limestones.

Harvest date : 21. Oct. 1998 Potential alcohol : 15°5

WINEMAKING

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 extensively in our cellars until released for sale.

PRESENTATION

Photos of bottles and labels, 3 definitions, max 300dpi

VARIETAL

Riesling 100%

12°35 % VOL.

TECHNICAL DATA

Residual Sugar: 53 g/l

Tartaric acidity: 7.1 g/l

pH: 3.25

Age of vines: 30 years old

Yield: 35 hl/ha hL/ha

VIDEO

<http://www.youtube.com/watch?v=8pHj7rXdXLU>

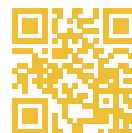
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ABUSE OF ALCOHOL IS DANGEROUS FOR YOUR HEALTH. DRINK RESPONSIBLY.



TASTING NOTES BY SERGE DUBS, WORLD'S BEST SOMMELIER 1989

What a beautiful, intense, concentrated colour, a brilliant expression of youth and vivacity !

Its aromatic expression is not just rich and complex, but at the same time has a purity of style that combines the aromas of almost over-ripe fruit with the steely, mineral character of an emerging Riesling. A well balanced, supple bouquet.

Caressing the palate with a delicate, gentle softness, its even, purposeful character emerges gradually, revealing an infinite palette of flavours, refined and elegant.

Without any doubt a wine that knowledgeable collectors will savour in years to come, to drink at 8°C with friends, on its own, or with foie gras, or with fine dishes in sweet and sour sauces.

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