



# FAMILLE HUGEL



## Gewurztraminer HUGEL 2010

AOC Alsace, Alsace, France

*The great speciality of our region. Only in Alsace does the aromatic expressiveness of this variety attain such summits.*

*Spicy and suave, it can be enjoyed on its own, but makes a marvellous accompaniment to all rich, spicy dishes, smoked fish, Oriental dishes.*

### QUICK VIEW

Originally from northern Italy, this is the emblematic grape of our region due to its slow maturation with cool nights giving its full varietal expression. Dry but intensely aromatic.

### THE VINTAGE

The winter of 2010 was particularly harsh, with more than 30 days below zero, and temperatures dropped as far as -17°C. Budburst on 8 April was early, but flowering which began on 10 June took almost 3 weeks to finish due to cool temperatures. July was exceptionally hot and sunny, before cold, damp and rainy weather set in throughout August and into September. Ideal weather conditions returned on 11 September, with not a drop of rain for 6 weeks. Our harvest began on 27 September and ended on 26 October. Maturity reached record levels, the highest for 50 years, with good acidity, similar to 1996. Crop size was 30% below average, and even lower for Gewurztraminer.

Superb wines with magnificent balance, purity and fruit. 2010 is a great classic vintage, with good ageing potential.

### IN THE VINEYARD

Harvested exclusively by hand from clay and limestone vineyards in a dozen of the most favoured localities in and around Riquewihr.

### 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 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.

### PRESENTATION

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

### VARIETAL

Gewürztraminer 100%

**14.3° % VOL.**

### TECHNICAL DATA

Residual Sugar: 5.3 g/l

Tartaric acidity: 5.68 g/l

pH: 3.50

Age of vines: 30 years old

Yield: 40 hl/ha hL/ha

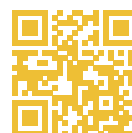
### VIDEO

<http://www.youtube.com/watch?v=uw118WGccVw>

### Famille Hugel

3, rue de la première Armée, 68340 Riquewihr  
Tel. +33389479215 - [info@hugel.com](mailto:info@hugel.com)  
[hugel.com](http://hugel.com)  

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



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

Lively young pale green, straw yellow colour, nicely bright and very clear, it clings seductively to the glass.

Very aromatic and perfumed, the bouquet is attractive, fresh, youthful, crisp and clean, very floral and fruit-driven: rose, reseda, lily of the valley, mango, lychee, pineapple, passion fruit.

On the palate, it is a refreshingly dry and joyfully drinkable wine, elegantly filling the mouth with its multiple aromas, while displaying a youthful, dashing character.

This is a true, varietal Gewurztraminer that I really enjoy for its straightforward and spontaneous nature.

Drink it chilled at 8°C, within 2 or 3 years, as an enjoyable aperitif, or serve it with lightly spicy food : Chinese, Moroccan, Indonesian, with lobster, scampi, or strong cheeses : Munster, Maroilles...

26 October 2011

