



FAMILLE HUGEL



GENTIL "HUGEL" 2014

AOC Alsace, Alsace, Frankrike

Gentil er den eneste blandede vinen vi har. Den er tørr og er en god introduksjon til Alsace viner. Den kombinerer finessen til en Riesling, fyllden til en Pinot Gris, fruktigheten fra Gewurztraminer og Muskat druene og friskheten til Pinot Blanc og Sylvaner. Hele Alsace i ett glass!

OVERSIKT

Denne vinen gjenoppliver en gammel Alsace tradisjon at vinene satt sammen av edle druetyper ble kalt "Gentil". Gentil "Huguel" bringer sammen den krydrede smaken av Gewurztraminer, kroppen av Pinot Gris, finesse av Riesling, fruktaroma av Muscat og den forfriskende karakteren av Sylvaner.

DEN VINTAGE

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.

VINTREET

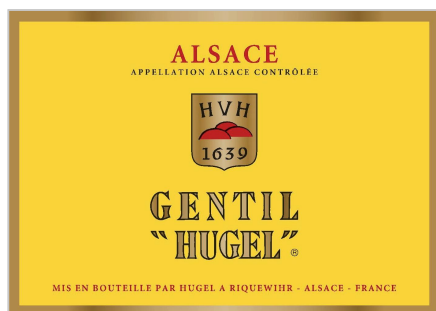
Et kaleidoskop av fruktaromaer, produsert utelukkende fra håndplukkede druer i overveiende leire og kalkstein jordsmonn, fra et dusin av de mest favoriserte vinmarker i og rundt Riquewihr. En kjølig og lang vekstsesong gir denne unike tørre vinen stor finesse og uovertruffen smak.

VINLAGING

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.

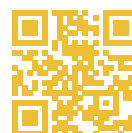


Famille Hugel

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ALKOHOLMISBRUK ER FARLIG FOR Helsen DIN. FORBRUKER OG NYTE I MODERERING.



PRESENTASJON

Druene høstes i små kurver som fraktes til pressen, som blir fylt ved hjelp av tyngdekraften, uten pumping eller annen mekanisk intervensjon. Etter pressing, dekanteres mosten i noen timer, før gjæringsprosessen starter i temperaturregulerte fat eller tanker (ved 18 °C til 24 °C). Vinen tappes av bunnfallet bare én gang, før naturlig klaring av vinen skjer i løpet av vinteren. Neste vår, blir vinen lett filtrert før tapping, og flaskene lagres for modning i våre kjellere inntil de blir frigitt for salg. Hele produksjonen av denne vinen er lukket med DIAM korken uten risiko for korkaroma.

DRUER

Sylvaner & Pinot Blanc 45%, Riesling 23%, Pinot gris 16%,
Gewürztraminer 10%, Muscat 6%

12.5° % VOL.

SPESIFIKASJONER

residual sukker: 3.9 g/l

Vinsyre: 5.94 g/l

pH: 3.34

Gjennomsnittlig alder: 25 years old

Utbytte: 65 hl/ha hL/ha

VIDEOER

<https://www.youtube.com/watch?v=APtPcZ5q3ts>

SMAKSNOTATER AV SERGE DUBS, VERDENS BESTE SOMMELIER 1989

Youthful colour, lively, bright, crystal-clear, fresh pale green with silver hints and elegant silkiness.

Fresh, open bouquet, a frank and espressively aromatic perfume of fruit and flowers, cardamom, lemon balm, rose, jasmine, freesia, lime and cherry blossom, lychee, pear, cleanly defined and subtly spicy.

Dry on the palate, the wine is fresh and easy to enjoy, yet pleasantly rich and full of flavour, with an elegantly aromatic aftertaste. Nicely balanced in the mouth, it has a refreshing character and generous structure that gives it charm.

A wine to drink now and over the next 3 years, served at 8°C on its own, or with fish (baked, pan-fried or in cream sauce), red mullet, turbot, pike-perch, lobster, crab... and dishes with Oriental and Indian spices.

ANMELDELSER OG PRISER

Wine Spectator

87/100

"«A saline tang and refreshing acidity add snap to this light-bodied, open-knit white, with poached pear, pickled ginger and citrus notes. Drink now. 5,000 cases imported. AN»"

Wine Spectator

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