



**FAMILLE  
HUGEL**  
ALSACE - FRANCE



## Gewurztraminer Classic 2018

The spice of Alsace and one of Famille Hugel's signature wines. It is both aromatic and extroverted through its floral and spicy notes. Gewurztraminer is an invitation to accompany a variety of spicy Asian dishes as well as smoked salmon and strong cheeses.

### THE VINTAGE

If the short crop of 2017 caused a lot of frustration, 2018 wiped it out completely with a mythical year. This cult vintage to be took a while to start, though, with a late budding on April 10th. But the warm conditions, continued long after the end of harvest treated the vine to offer us an unprecedentedly early vintage. Blooming completed on June 5th after 10 days! Ultra-fast canopy development had us run behind our vines all season long. Harvest started on September 5th (record early date) with quite a few gems made; the Pinot Noirs and the sweet wines are the true stars of this remarkable vintage. 2018 is a warm year, but without excess. 2018 vintage will be a great one!

### 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.

### 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 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	13.7°
> Residual Sugar (g/l)	14.4
> Acidity (g/l)	4.15
> pH	3.47
> Age of vines	32
> Yields	55 hl/ha
> Grapes:	Gewurztraminer 100%



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

A bright colour with clear legs that herald what is to come, the aromas rapidly announcing that this is a very charming and almost heady wine. Delicate floral notes of rose and jasmine interact with hints of yellow fruit: peach, Mirabelle and tropical fruit: lychee, mango, dragon fruit. The bouquet is expressive but not overly so; it retains a sense of refinement and nuance, a true Hugel wine.

On the palate it is fine and delicate, not too weak; it invites you to travel afar and enjoy it with strong flavoured dishes. The precision of the final note could even lead some of its detractors to become reconciled with this strong-headed grape variety.



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