



**FAMILLE
HUGEL**
ALSACE - FRANCE



Gewurztraminer Estate 2017

A new selection "parcellaire" of carefully chosen plots of the Famille Hugel estate situated in Riquewihr in its most prestigious crus. Most of the plots chosen for this new wine are being converted into Organic viticulture. The unique clay soils of Riquewihr, in and around the Sporen give a characteristic density to wines from this remarkable terroir. A wine of depth and of patience.

THE VINTAGE

This 2017 vintage year has been a real emotional roller-coaster ride.

The year started well enough with plenty of winter rain and a rapid first budding leading us into an ideal start to the spring season.

And then on the night of 19/20 April the Alsace region suffered its worst frost in 30 years. The damage was extensive but highly variable, anything from 0 to 80% destruction depending on the local conditions. Riquewihr was really hit very hard. All growth stopped for a number of days and the vines finally began to flower on 31 May. During the flowering season the conditions were perfect with regular rains and the vines grew magnificently throughout the summer. And almost no disease outbreaks whatsoever. We were wary of being optimist but we had a good feeling. The harvest opened on 31 August! We started on 12 September under radiant sunshine. Then... Hailstorms on 17 September! That was not part of the plan, very unusual for the season and the region! Yes, 2017 was really turning out to be a hell of a roller-coaster ride. In the end there was little real damage apart from a Pflostig field which didn't come in until the next day. Phew.

At the end of the harvest the weather was perfect with the added bonus of some wonderful late harvests, Gewurztraminer and Pinot Gris. It was a tough one but the 2017 vintage will produce really great wines.

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 full and intensely aromatic.

VINEYARDS & VINIFICATION

Selection of the best plots of the Hugel family estate situated in Riquewihr in its most prestigious crus.

The unique clay soils of Riquewihr gives a characteristic richness to wines from this remarkable terroir.

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	14.36°
› Residual Sugar (g/l)	15.6
› Acidity (g/l)	3.95
› pH	3.73
› Age of vines	39
› Yields	50 hl/ha
› Grapes	Gewurztraminer 100%



TASTING NOTES

The first highlights and heavy legs announce that this is going to be a very powerful wine. And the complex, intense and profound aromas do nothing to dispel that impression: musk, candied quince, grilled orange zest, marmalade, acacia honey... The immediate impression given by the flavour of the property's Gewürztraminers is always their sense of fullness and this is a wine that sets out its stall with a certain elegance. On the palate it is constant and harmonious, creamy and full; the flavour hangs around for a while as is typical to wines from the heavy soils of the Riquewihr. The harmonious and elegant final note is moderately acid and remarkable for its refined and noble bitterness.



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