



FAMILLE HUGEL
ALSACE - FRANCE



Gentil HUGEL 2018 - A kaleidoscope of grapiness

Produced exclusively from hand harvested grapes in predominantly clay and limestone vineyards, from a dozen of the most favored localities in and around Riquewihr. Gentil "Hugel" allies the suave, spicy flavour of Gewurztraminer, the body of Pinot Gris, the finesse of Riesling, the grapiness of Muscat and the refreshing character of both Pinot Blanc and Sylvaner.

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

The perfect introduction to Alsace wines as it combines the qualities of all our white varieties. This wine revives an ancient Alsace tradition that wines assembled from noble grape varieties were called "Gentil". Gentil "Hugel" allies the suave, spicy flavour of Gewurztraminer, the body of Pinot Gris, the finesse of Riesling, the grapiness of Muscat and the refreshing character of Pinot Blanc and Sylvaner.

VINEYARDS & VINIFICATION

A kaleidoscope of grapiness, produced exclusively from hand harvested grapes in predominantly clay and limestone vineyards, from a dozen of the most favored localities in and around Riquewihr. A cool and long growing season gives this unique dry wine great finesse and unequalled drinkability.

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	12.7°		
> Residual Sugar (g/l)	4.3		
> Acidity (g/l)	6.06		
> pH	3.2		
> Age of vines	26		
> Yields	65 hl/ha		
> Grapes :	Gewurztraminer 21.6%	Sylvaner 21.4%	Pinot Blanc 10.5%
	Pinot Gris 18.4%	Riesling 23.3%	Muscat 4.8%



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

It was a great pleasure to taste the Gentil 2018, such a wonderful year with a nice maturity and a healthy harvest of grapes that presented their flavour and character with purity and honesty.

For this very fine year, the Gentil has produced blends of Alsace grape varieties that are all young and dashing, pale yellow with the green highlights of lime tree foliage and primrose and that wonderful sparkle and crystalline youthful and alert sheen.

The bouquet is youthful and refreshing, spontaneously expressing an agreeable aroma of green apple, pear, lychee, passion fruit, rose and the lightest touch of muscat.

On the palate, it has a pleasant dryness, just enough to awaken the taste-buds and quench the thirst, smooth, soft and harmonious with the most elegant finish filled with harmony and a wonderful aromatic purity.

This is a wine that can be consumed right now; this 2018 vintage also has added charm, fullness and character.

It is a very diplomatic wine that goes very well with a diverse range of dishes, best served at 8°.

Oysters, shellfish, seafood, raw fish, sushi or marinated, Carpaccio of langoustines, scallops, grilled fish in light or slightly creamy sauces.

Ideal with lightly spiced oriental, Indian, Moroccan, Mexican dishes. Or serve with white meat: veal, pork and poultry, partridge, pheasant.



@FamilleHugel