



**FAMILLE  
HUGEL**  
ALSACE - FRANCE



## Gewurztraminer GROSSI LAÜE 2011

Grossi Laüe signifies the finest vineyards in Alsace dialect and represents an equivalent to the German Grosses Gewächs or the Burgundian Grand Cru.

### THE VINTAGE

Harsh winter of 2011 with 26 days below zero. Early budding on April 7, May warm and dry and flowering 15 days ahead of time. Summer cool, damp and gloomy. Return to idyllic weather two weeks before harvest started on September 12, without any precipitation from beginning to end.

Excellent maturity in a fair size crop with soft acidity. Wines already charming, easy to approach and early to drink soon after bottling.

### QUICK VIEW

Great classic Gewurztraminer which will gain in complexity and spiciness for 8 years or more. Its suave and long complex aftertaste will make it the ideal partner to strong cheeses and spicy dishes.

### VINEYARDS & VINIFICATION

Produced in a selection of the oldest plots of the Hugel estate in the heart of the grand cru Sporen made up of Lias clay-marl, decalcified on the surface, exceptionally rich in phosphoric acid

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 extensively in our cellars until released for sale.

› Alcohol level	14.85°
› Residual Sugar (g/l)	20
› Acidity (g/l)	4.42
› pH	3.6
› Age of vines	30
› Yields	45 hl/ha
› Grapes :	Gewurztraminer 100%

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

The wine's colour is young and deeply intense with hints of pale green, lime-tree foliage, straw yellow, lemon and a lightly silver sparkle. The legs are present, tight and voluptuous.

The harmonious, smooth and refined bouquet is direct, clear, spontaneous, aromatic and full of the flavours typical of the Gewurztraminer grape with its hints of rose, lily, freesia, hawthorn, jasmine, reseda, lychee, pineapple, peony, honey, lily of the valley. The bouquet is full and generous, both elegant and delicately spiced.

On the palate it fills the mouth with generous, full, juicy, and charming sensations and flavours which jostle in the mouth and invade the taste-buds with their energy and tenderness.

Silky, soft, caressing, creamy whilst retaining the superbly astringent background presence so typical of a sophisticated Gewurztraminer. The perfumed and spicy after-taste is long-lasting, leaving persistent hints of cardamom and Szechuan pepper.

A wine that can be consumed immediately or laid down for 5 to 10 years.

Its perfumed and aromatic bouquet is highly enjoyable.

Best served at 8° with flavoursome and lightly spiced dishes.

Lot with saffron, beef or lamb in paprika, strong cheeses. Venison, pheasant, partridge, glazed pork, crispy duck.

