



**FAMILLE
HUGEL**
ALSACE - FRANCE



Gentil HUGEL 2014 - 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

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.

QUICK VIEW

The perfect introduction to Alsace wines as it combines the qualities of all our white varietals. 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 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.

> Alcohol level	12.5 °		
> Residual Sugar (g/l)	3		
> Acidity (g/l)	5.94		
> pH	3.34		
> Age of vines	25		
> Yields	65 hl/ha		
> Grapes :			
• Gewurztraminer 10 %		• Riesling 23 %	
• Sylvaner + Pinot Blanc 45 %		• Muscat 6 %	
• Pinot Gris 16 %			



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

Youthful colour, lively, bright, crystal-clear, fresh pale green with silver hints and elegant silkiness. Fresh, open bouquet, a frank and expressively 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.

