



**FAMILLE  
HUGEL**  
ALSACE - FRANCE



## Riesling Classic 2014

This is the Famille Hugel signature wine. This dry Riesling stands out for its finesse and frankness and is the ideal partner to fish and seafood thanks to its wonderful balance and elegance.

### 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.

### QUICK VIEW

Riesling is the Pinot Noir of white wines! It is our most demanding variety as it is also the latest ripening. Dry and elegant, it expresses itself best on our steepest slopes with the most complex minerality.

### 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 barrels or vats (at 18°C to 24°C). The wine is raked 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)	3.7
> Acidity (g/l)	7.85
> pH	3.16
> Age of vines	30
> Yields	65 hl/ha
> Grapes :	Riesling 100%



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

Young, pale green colour, with dominant green nuances, slightly yellow like lime tree leaves in the spring, with a few silvery hints, nicely bright and lively, with delicate tears that run finely down the glass.

The bouquet is fresh and lively, crisp and clean, pleasantly aromatic and fruity, green apple, lemongrass, ginger, white peach, fresh moss and blackcurrant, with an agreeable touch of muscatel. This is an authentic, expressive young Riesling.

The wine is dry and fresh on the palate, vivacious, nicely taut and elegantly structured, giving depth and persistence and a finish that positively encourages another sip.

Despite its youth, this wine's principal merit is its sincerity. It is clearly defined and ready to enjoy. Yet 2 or 3 more years in bottle would allow its elegant character and minerality to express itself, as only a Riesling can.

Enjoy it now for its energy and typicity, or keep it for 3 to 5 years to discover its full bouquet and complexity.

Serve it at 8°C. It will make an excellent aperitif. Or drink it with turbot, sea perch, monkfish, lobster, crayfish, seafood, pike-perch, pike, salmon, shellfish, scollops, and carpaccio of raw or marinated fish.



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