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TASTING NOTES

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## Gewurztraminer "HUGEL" 2004 JUBILEE

### 2004 VINTAGE:

The years go by, but each is different from the last. After a 2003 vintage that was one of the earliest ever recorded, but with greatly reduced volumes and low acidity, 2004 was a much more "normal" vintage. The grapes were remarkably healthy to begin with, levels of acidity were excellent, and a comfortable volume was forecast.

After a generally damp summer, exceptionally fine weather in September sealed the destiny of this vintage, before conditions deteriorated from mid-October onwards. A vintage without late-harvest VT or SGN wines for us, but with fine, classic wines of great aromatic purity.

### VINIFICATION:

Our Gewurztraminer JUBILEE comes from the historic HUGEL family estates in the heart of the Grand Cru Sporen slope. As for the rest of our production, our grapes are harvested exclusively by hand.

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.

### TASTING NOTES:

(by Serge Dubs, World's Best Sommelier 1989)

The colour is youthful, with soft pastel hints of green, lively and dynamic, and it has a soft, silky appearance.

Perfumed and aromatically expressive as only a Gewurztraminer can be, it has a crystal clear bouquet of fresh roses.

It is a soft, supple, velvety, rich and opulent wine, but its underlying vigour ensures excellent balance and it harmoniously envelopes the palate with its charm.

It is difficult to resist the joyful appeal of this young wine, even though its real character will obviously only be revealed over the next 3 to 5 years.

Drink it on its own at 8°C as an aperitif, or at any time just for the sheer pleasure it gives, or serve it with spicy Asian or Indonesian dishes and with strong cheeses like Munster, Stilton, Fourmes.

3 August 2006

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