

————— TASTING NOTES —————

Gewurztraminer "HUGEL" 2005 SELECTION DE GRAINS NOBLES

2005 VINTAGE:

The sheer quality of this vintage emerged progressively as the harvest unfolded. Throughout the season the vines were in superb condition, and a true "Indian Summer" at the end of the harvest enabled us to pick our best vineyards late and under optimum conditions.

Everything indicates that 2005 will be a great vintage. Grapes were healthy and ripe, balanced by excellent acidity. The wines confirm our early optimism, showing great aromatic purity and class on a par with the finest vintages. The cherry on the cake was our success in producing Vendange Tardive wines from all 3 main grape varieties and even a small quantity of Selection de Grains Nobles from Gewurztraminer, certified by the INAO at 23° of potential alcohol.

VINIFICATION:

Our Gewurztraminer VENDANGE TARDIVE and SELECTION DE GRAINS NOBLES wines all come 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 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

Harvest date : 17. Oct. 2005 Potential alcohol : 23°

Final alcohol : 11°25 Residual sugar : 159.0 g/l

TASTING NOTES:

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

From the 2005 vintage, and in the hands of the specialists in late-harvest VT and SGN wines, nothing less than an exceptional SGN could be expected.

The result is the wine of one's dreams !

It has a deep, intense yellow-gold colour with excellent viscosity, a rich, unctuous appearance with an attractive, bright satin finish.

The bouquet is rich, deep and complex, revealing over-ripe Gewurztraminer grapes affected by botrytis under ideal conditions, while retaining the aromatic personality of this varietal : honeyed aromas of currants, papaya, mango, kumquat, apricot and baked apple, finishing with a touch of gentle spice.

This is a liqueur wine, with a soft sweetness that coats the palate, full, rich and very flavourful. Drink it now, or keep it for 10 to 20 years, at 6°C.

Enjoy it just for the pleasure of savouring a remarkable dessert wine, or with foie gras, blue cheese, fruit tart desserts or with pan-fried foie gras and russet apple.