

————— TASTING NOTES —————

Gewurztraminer "HUGEL" 2001 VENDANGE TARDIVE

2001 VINTAGE:

The 2001 vintage in Alsace will be an agreeable surprise for many people ! After a succession of very fine vintages, the general consensus of opinion was not to expect too much of 2001. Yet despite our fears in late September, in Alsace, more than in any other French wine region, a superb Indian Summer allowed us pick under optimum conditions. The 2001 vintage exceeded all our expectations, with comfortable quantity and satisfactory levels of maturity for all grape varieties.

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: 1 & 5 Oct. 2001 Potential alcohol: 15°7

Final alcohol: 12°25 Residual sugar: 58.0g/l

This wine shows a natural sediment of **tartrate crystals**

TASTING NOTES:

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

Deep, straw yellow in colour, with lingering green hints and unctuously firm "legs".

Exemplary, its style and personality faithfully reflect long years of experience and skill, so it was harvested at the perfect moment, with just enough over-ripeness to give ideal richness of natural sugar, without losing any of the aromatic, flattering spiciness of the Gewurztraminer grape which revels in the Alsace micro-climate like nowhere else on earth.

Its bouquet is a captivating profusion of flowers : principally rose, lilac, hyacinth, orange blossom ; of exotic fruit : mango, lychee, papaya ; and of candied pear and apricot.

Ideally mellow, rich and ripe, its velvety opulence on the palate leads to a long, aromatic, perfumed finish that is full of grace and charm.

Drink this wine at 8°C, within the next 10 years, on its own, to share a special moment, or serve it with fruit tarts : apple, apricot, or with foie gras.