
TASTING NOTES

Riesling "HUGEL" 2005 JUBILEE

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.

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

Cheers for Hugel's 2005 Jubilee wines !

The Hugel family, renowned worldwide for their long experience of producing textbook late-harvest VT and SGN wines, can also be justly proud of the quality of their top level in the traditional dry wine category. Jubilee wines represent the ultimate of what the association of grape variety and terroir can achieve in terms of elegance, with a unique personality and character.

Visually, the wine is bright with serious depth and intensity. Predominant pale green reflections reveal its youth and promising future.

The bouquet is expressive, rich and intense, a wide aromatic spread of fruit and flowers: acacia blossom, molene, lime blossom, privet, citron, white peach, with a subtle touch of minerality that is elegant and still reserved.

On the palate, the tactile nature of the attack and structure induces an ecstatic gustatory sensation of great class that can only be given by a distinguished, proud Riesling, with its elegantly tense backbone of perfectly ripe acidity that has not yet reached the stage of over-ripeness. It is well-structured, juicy and almost luscious. A great wine that will age for 10 to 15 years, attaining the wonderfully mineral character of white truffle and gun flint that may surprise the neophyte, but which the connoisseur of great Rieslings will always look for after 5 to 10 years in bottle.

A wine to enjoy with highly gastronomic food : wild turbot, lobster, crayfish, pike and salmon, but which I can not resist the selfish urge to drink now.

Above all, this is a wine to lock away in your cellar.

29 July 2007