

————— TASTING NOTES —————

Riesling "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 Riesling VENDANGE TARDIVE and SELECTION DE GRAINS NOBLES wines all come from the historic HUGEL family estates in the heart of the Grand Cru **Schoenenbourg** 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 : 5.Nov.2001 Potential alcohol : 15°3

Final alcohol : 11°65 Residual sugar : 63.0 g/l

TASTING NOTES:

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

To taste a late-harvest Riesling is always a moment of outstanding pleasure and a joy to all the senses.

Several years have been required for this wine to approach maturity, because such a rare, noble product calls for patience and respect in order to reveal its true class and personality.

It has a deep, bright and youthful colour with strong green reflections.

Its forthright, characteristic bouquet assumes its own potential, bringing together lively citrus aromas of pink grapefruit, lime, lemon balm and citronella, backed by delicately aromatic floral fragrances and just a touch of the mineral character so typical of the proud Riesling grape.

The palate is a profusion of gustatory pleasures, flavourful, tender, velvety, soft and juicy, its gentle harmony prolonged by the framework of noble acidity that only the Riesling is capable of displaying. A unique moment of refinement and sensitivity.

A wine to drink just for itself, or with a fresh fruit tart, or chicken in lemon, or with meat or fish in sweet and sour or acidulous sauces. This wine has great ageing potential. Serve it at 8°C.