



**FAMILLE HUGEL**  
ALSACE - FRANCE



## Gentil HUGEL 2016 - A kaleidoscope of grapiness

Produced exclusively from hand harvested grapes in predominantly clay and limestone vineyards, from a dozen of the most favored localities in and around Riquewihr. Gentil "Hugel" allies the suave, spicy flavour of Gewurztraminer, the body of Pinot Gris, the finesse of Riesling, the grapiness of Muscat and the refreshing character of both Pinot Blanc and Sylvaner.

### THE VINTAGE

After three years of extremely low yields, we can at last say 2016 has been a generous vintage! Unlike most of France, which has been severely hit by hail and frost, Alsace was probably the luckiest of the major wine regions this year. The vintage can really be divided in two halves as weather, which caused us great concern initially, then took a turn for the better around the end of June.

Spring did not unfold without incident, with a few frost alerts in April and even in the beginning of May, followed by the wettest month of June (157mm) in decades! Careful monitoring of the vineyards was key with an outbreak of mildew, extremely rare in the region.

The only window of bright sun during Spring came at the end of June, just in time for a perfect and, for the least, complete blossoming between June 17 and 21.

Summer came out very dry and hot and harvest saw dry and cool conditions (only three real days of rain in seven weeks) resulting in perfect sanitary status across all grape varieties. Due to the late vintage, harvesting started extremely slowly on September 27, one of the latest and longest campaigns of the recent years.

2016 is the first vintage in over a decade that hasn't seen the production of any botrytis wines at Hugel; due to the late vintage and the optimum health of the grapes, noble rot did not develop, resulting in a classic vintage for dry wines only.

### QUICK VIEW

The perfect introduction to Alsace wines as it combines the qualities of all our white varietals. This wine revives an ancient Alsace tradition that wines assembled from noble grape varieties were called "Gentil". Gentil "Hugel" allies the suave, spicy flavour of Gewurztraminer, the body of Pinot Gris, the finesse of Riesling, the grapiness of Muscat and the refreshing character of Pinot Blanc and Sylvaner.

### VINEYARDS & VINIFICATION

A kaleidoscope of grapiness, produced exclusively from hand harvested grapes in predominantly clay and limestone vineyards, from a dozen of the most favored localities in and around Riquewihr. A cool and long growing season gives this unique dry wine great finesse and unequalled drinkability.

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 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. The whole production of this wine is closed with DIAM the cork without the risk of cork taint.

> Alcohol level	12.6°
> Residual Sugar (g/l)	4.5
> Acidity (g/l)	3.24
> pH	5.97
> Age of vines	25
> Yields	65 hl/ha
> Grapes :	Gewurztraminer 18%
	Pinot Gris 19 %
	Muscat 5 %



Sylvaner + Pinot Blanc 41%  
Riesling 17 %

### Tasting notes by Serge Dubs, World's Best Sommelier 1989

This wine has a pure and youthful colour, brimming with life and a wonderful silvery crystalline sheen over a nice fresh bright yellow and the pale greens of pistachio, lime tree with some hints of pale yellow in its smooth legs.

The bouquet is young, daring and filled with a wonderfully pure juvenile, spontaneous and aromatic expression, it is full-fruited with a subtle hints of Muscat, elderflower, white peach, lemon balm, grapefruit, lime, hawthorn, spring jasmine, lime tree cherry and pear blossom. The bouquet is deliciously aromatic and dashing

On the palate this is an bright, vigorous dry wine with a wonderful sense of refinement and elegance, it has a lively tactile freshness which explodes inside the mouth with pleasant precise, frank and balanced flavours.

This is an ideal refreshing wine which can be served right away, or in two years to get the most of its aromatic and refreshing charm.

An ideal wine for aperitifs, serve at 8°C

Oysters, shellfish, seafood, raw fish, sushi or marinated, Carpaccio of langoustines, scallops, grilled fish in light or slightly creamy sauces.

Ideal with lightly spiced oriental, Indian, Moroccan, Mexican dishes.

