



FAMILLE HUGEL

▶ Alcohol content	12%
▶ Residual sugar (g/l)	1.3
▶ Acidity(g/l)	6
▶ PH	3.17
▶ Age of vines	33
▶ Yields (hl/ha)	67
▶ Grapes: Riesling	100%

Quick view

Riesling is the Pinot Noir of white wines! It is our most demanding variety as it is also the latest ripening. Dry and elegant, it expresses itself best on our steepest slopes with the most complex minerality.



Tasting

The robe's sparkling youthfulness give it eye-catching bright green highlights. At first this Riesling's aromas are dashing, well-stated and floral, opening with hints of lily of the valley, elderflower and lively citrus zest. With age it takes on rocky hints of flint, tinder, hydrocarbons. The perfectly dry flavour detonates with life, energy and a clearly stated attack that remains without greenness and opens up the appetite. Lemon, lime and yuzu zest roll around the mouth right up to the acidic, delicate and addictive final note.

RIESLING 2024

This is the Famille Hugel signature wine. This dry Riesling stands out for its finesse and frankness and is the ideal partner to fish and seafood thanks to its wonderful balance and elegance.

The Vintage

The winter of 2024 was among the mildest—and above all, the wettest—of the past decade, with only a few nights of frost in early December.

By the end of winter, groundwater reserves in Alsace had reached 150% of normal levels, providing sufficient moisture to sustain the vineyards through the summer months. Budbreak occurred during the first week of April, with vines reaching the 3-leaf stage by April 10th. This exceptionally mild start to the season gave way after April 15th to cold and overcast conditions, with temperatures dropping 5°C below seasonal averages—nighttime lows around 5°C and daytime highs barely reaching 10°C.

From spring through mid-July, persistently cool temperatures combined with record rainfall placed the vines under considerable stress. The 2024 harvest owes its very existence in large part to the extraordinary efforts of our vineyard teams, who worked tirelessly to navigate a season that began under unfavorable conditions.

Relief came with the arrival of summer, and a warm, sunny August helped accelerate ripening and made up for much of the developmental delay. Hugel officially began harvesting on September 23rd.

In the vineyard

Made exclusively from hand harvested grapes from predominantly clay and limestone vineyards, in a dozen of the most favored localities in and around Riquewihr. A cool and long growing season give this unique dry wine great finesse and unequalled intensity. containers such that they arrive intact to the press.

Winemaking

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°C 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.



#FamilleHugel