

## Famille Hugel Tasting



Date : Monday, Jan 22, 2018  
Time : 6:30pm to 8:30pm  
Venue : 12/F Hong Kong Wine Vault (Wong Chuk Hang)  
No. of Attendees : 40+  
Wines Tasted : Hugel Gentil 2016  
Hugel Riesling Estate 2012  
Hugel Riesling Grossi Laue 2010  
Hugel Riesling Schoelhammer 2008  
Hugel Pinot Gris Grossi Laue (Jubilee) 2009  
Hugel Gewurztraminer Estate 2012  
Hugel Gewurztraminer Grossi Laue 2010  
Hugel Gewurztraminer Grossi Laue (Jubilee) 2009  
Hugel Gewurztraminer Selection de Grains Nobles 1999

## Our thoughts:



*What a fantastic way to start 2018 with aromatic Alsatian whites. A casual yet educational evening narrated by thirteenth generation family winemaker, Marc Hugel, and thank goodness, Hugel has fully converted to biodynamic farming. The evening kicked off with their very refreshing blend, the Gentil 2016 which was an immediate favourite among Asian palates. We had three different levels of Riesling to taste. Estate 2012 which was minerally and*

*bone dry, Grossi Laue 2010 which was a bit fuller with a tinge of sweetness but remaining dry to off dry and lastly we had Schoelhammer 2008 which was full bodied, fat and off dry. Following the Rieslings, we had the full bodied and well developed Grossi Laue (Jubilee) Pinot Gris 2009 which was my personal favourite of the evening. Next up were the Gewurztraminers in four different levels. The first three, Estate 2012, Grossi Laue 2010 and Grossi Laue (Jubilee) 2009, which were all super floral with noticeably higher sugar content than their Rieslings. An ideal pairing partner for Sichuan to Thai heat. Last but not least, their dessert wine, Gewurztraminer Selection de Grains Nobles 1999 was simply delicious. It has amazing concentration with sweetness balanced by fresh acidity. It was pure nectar.*



### **Hugel Gentil 2016**

*"The 2016 Gentil Hugel is a blend of all the white Alsatian grape varieties that had been bottled the day before I tasted it in late April 2017. The wine is clear, fresh and aromatic on the nose, terribly crisp and piquant on the palate, provided with a really racy acidity. The 2016 has good phenolic grip and tension and is pleasantly light at 12.6% alcohol. A really stimulating aperitif." 87 points, WA*

### **Hugel Riesling Estate 2012**

*"Youthful, bright, graceful colour with spring-like silvery pale green hints. Lively, fresh, open, nicely aromatic bouquet of fruit : white peach, lemongrass, grapefruit, ginger and flowers : almond blossom, primrose and fresh moss, with a touch of muscatel. On the palate this is a lively and refreshing Riesling, finely tuned, with a well balanced, slightly supple, soft aftertaste. Agreeably expressive fruit character, crisp and clean. The wine is still young, but pleasantly so, and would benefit from another 1 or 2 years in bottle to gain in complexity as the minerality of the Riesling grape emerges. Drink it with fish, grilled or in sauce, or a fish terrine. Also with lobster, crab, scollops, lightly spiced dishes with curcuma or curry, and with white meat in a cream sauce." Serge Dubs, World's Best Sommelier 1989*

### **Hugel Riesling Grossi Laue 2010**

*"Young, pale pistachio colour with prevailing green hints, a touch of pastel yellow and lime, lively and star-bright, it clings softly to the glass. The bouquet is frank, lively, clean and open, with agreeable notes of fruit (green apple, lemon balm, citronella, ginger, cardamom...) and flowers (spring blossom, almond, primrose...) with a finely honed minerality so typical of Riesling from an excellent terroir. The palate is nicely vivacious and fresh, agreeably dry with the very fine acidity of ripe grapes, still thirst-quenching despite its distinguished body and structure. The wine is crystal-clear, well balanced and harmonious, with a clean, scented finish. A very fine Riesling of great class, with the subtle touch of minerality that will enable it to age well. Perfectly drinkable already for its energy and character, the complex bouquet will not be revealed before 8 to 12 more years in bottle. A highly gastronomic wine to be served at 8°C, with turbot, sea perch, monkfish, lobster, crayfish, seafood, pike and pike-perch. After several years in bottle, serve it with roast or creamed chicken, rack of veal with mushrooms, pork belly..." Serge Dubs, World's Best Sommelier 1989*

### **Hugel Riesling Schoelhammer 2008**

*"Bottled in September after the harvest, the 2008 Riesling Schoelhammer is from the Schoenenbourg Grand Cru and opens with a gorgeous nose: pure, fresh and lemon-flavored, with great maturity and some minty flavors. Fermented down to two grams of residual sugar, this is a full-bodied, finessed and elegant Riesling classic full of vital acidity and mineral tension. Pure and salty in the aftertaste. There are some hints of aging already (the finish is slightly drying) and the wine is not highly concentrated, so I wouldn't wait that long to drink it. With fish and legumes it should be excellent now. "The grapes were very sound in 2008, due to a very sunny and dry harvest", says Marc Hugel. "We had to wait a long time until we were convinced by the 2008 vintage as we were with the 2007," he adds." 92 points, WA*



### **Hugel Pinot Gris Grossi Laue (Jubilee) 2009**

*“Very young colour, intensely deep, a pale straw yellow with greenish hints and a bright structure that clings to the glass. Soft, supple, expressive bouquet of nicely ripe fruit, apricot, yellow peach, sultana, fresh brioche, butter, liquorice, hop flower and lime blossom.. A generous, rich, mouth-filling wine, full-bodied, velvety and creamy. Very tasty and persistent with perfect balance, it flatters and caresses the palate, yet is not at all heavy on the finish. Enjoyable already, with duck or goose foie gras, pan-fried liver with apple, apricot, mango, fish dishes in lobster sauce, king prawn, crab meat, red mullet, crayfish au gratin and above all with white meat, poultry, partridge, roast quail, topside of veal and game or meat terrine.” Serge Dubs, World's Best Sommelier 1989*

### **Hugel Gewurztraminer Estate 2012**

*“Nice deep lemon yellow colour, young and lively with abundant green hints, bright and fresh, it clings softly and tenderly to the glass. A fresh, open, expressive bouquet, fruity and aromatic, agreeably perfumed but not excessively, the fine characteristics of Gewurztraminer are displayed with lots of charm and delicacy. We discover with pleasure true aromas of passion fruit, mango, fresh pineapple, as well as very floral touches of rose, jasmine, acacia blossom, pistachio and fresh almond. The palate allows itself to be overwhelmed by a velvety softness, charming opulence and generosity, highlighted by a nicely aromatic freshness on the finish. Enjoy it now for its fine Gewurztraminer character and youthful charm, or keep it for 3 to 5 years. Serve it at 8°C as an aperitif, or with game terrine, foie gras, strong cheeses, munster or maroilles, and with tasty, slightly spicy dishes from China, Morocco or India.” Serge Dubs, World's Best Sommelier 1989*



### **Hugel Gewurztraminer Grossi Laue 2010**

*"The 2010 Gewurztraminer Grossi Laue is clear and fresh on the nose, and very dense and almost oily textured on the initially sweet palate. This concentrated and firmly structured 2010 is still very young and slightly bitter in the finish, but very promising." 92 points, WA*

### **Hugel Gewurztraminer Grossi Laue (Jubilee) 2009**

*"While both the corresponding "classic" and "Tradition" bottlings proved a bit disappointingly diffuse and unemphatic, Hugel's 2009 Gewurztraminer Jubilee successfully outclasses them. Musky, faintly sweaty overtones to the rose petal and brown spices go on to inform a broad, subtly oily, creamy, but by no means heavy palate, with Chenin-like suggestions of quince preserves allied to celery root and mint adding another dimension of appeal to a wine that ought to be worth following for at least a decade." 89 points, WA*

### **Hugel Gewurztraminer Selection de Grains Nobles 1999**

*"A deep yellow gold colour with coppery tinges and excellent viscosity, unctuously rich and opulent in appearance, the attractive colour indicates its potential to age well. An open, deep, rich, complex bouquet reveals the character of over-ripe Gewurztraminer grapes, affected by botrytis (noble rot) under ideal conditions, with aromas of honey, figs, dates, currants, papaya, mango, baked apple and yellow peach. It is wonderfully well balanced, its ideally sweet and velvety liqueur character envelopes the palate without being either cloying or heavy. Extremely elegantly expressed and harmonious, such a result can only be achieved by a past master of vinification who has a long experience of Sélection de Grains Nobles wines. Drink it now or within the next 10 years on its own, at 10°C, just for the pleasure of savouring a remarkable dessert wine. Or serve it with foie gras, blue cheeses, not-too-sweet desserts, fruit tarts." Serge Dubs, World's Best Sommelier 1989*

