

DOMAINE HUGEL

The 30 hectares of the Hugel Estate lie almost exclusively within the bounds of Riquewihr, with more than half situated on the town's two historic vineyard slopes, Schoenenbourg and Sporen, both now classified Grand Cru.

The singularly complex geological structure of Riquewihr's terroir is principally composed of marine sediments from the secondary era ; these vary from limestone to clay, from gypsum to Triassic marl.

Traces of basalt even point to past volcanic activity. It has taken several generations of the Hugel family to understand and fully domesticate this tremendous mosaic of soils by adapting the most suitable vine varieties and methods of culture. The clay-marl slopes of the Schoenenbourg have been renowned since the Middle Ages for producing "the noblest wines of all the country". The characteristic laminated Jurassic clay of the Sporen gives great depth to Gewurztraminer. To complete the trio, the predominantly chalky and very "Burgundian" soils of the Pflostig provide perfect conditions for the Pinot family of grapes to fully express themselves. Such diversity is further enhanced by granitic deposits that will give future vintages a potential that is as yet unexplored.

ESTATE

Our first expression of the great terroirs of Riquewihr. Two grape varieties only: Riesling and Gewurztraminer which come entirely from selected plots on the family estate, where each variety represents 40% of the acreage, on the two most celebrated slopes of Riquewihr.

Riquewihr marl gives this Riesling the characteristic minerality of the Schoenenbourg.

Riquewihr clay gives this Gewurztraminer the characteristic richness of the Sporen.

GROSSI LAÛE

After Réserve Exceptionnelle in the 1930s, Réserve Personnelle in the 1960s and Jubilee to celebrate our 350th anniversary in 1989, Famille Hugel introduces GROSSI LAÛE (signifying our finest vineyards in Alsace dialect). Much more than just a new label, these wines mark a veritable return to the timeless cultural values of our family, deeply anchored in our historic vineyard terroirs.



VENDANGE TARDIVE AND SELECTION DE GRAINS NOBLES

All the pride of Famille Hugel is expressed in these wines which they pioneered in Alsace and for which they drafted the legislation that regulates their conditions of production.

These exceptional wines are produced from over-ripe grapes, affected by noble rot (botrytis cinerea).

Vendange Tardive represents the first level of concentration, giving wines that are deep, rich, and opulent.

Sélection de Grains Nobles (SGN) wines come from botrytised grapes, individually hand-picked and When vinified with extreme care.

The resulting nectar of unique elegance and complexity produces a wine with almost unlimited ageing potential.

They are truly among the most prestigious wines of France.

13 Generations of Family Tradition



FAMILLE HUGEL
ALSACE - FRANCE



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The abuse of alcohol is dangerous for your health - enjoy responsibly and in moderation - Imp. Freppel/Edac - COLMAR - IMPRIMERIE



From left to right : André, Marc-André, Jean-Frédéric, Jean-Philippe, Etienne and Marc Hugel

Alsace wines, among the finest in the world

In 1639, the Hugel family settled in the picturesque little town of Riquewihr, in Alsace, and have always 100% retained the character of a family business. It is currently managed by the 12th and 13th generations of the family, in an unbroken line. Famille Hugel owns an estate of 30 hectares of prime sites in Riquewihr, more than half classified as Grand Cru, the Schoenenbourg for its best Riesling and the Sporen for its best Gewurztraminer. It also buys grapes from a further 100 hectares farmed by partner growers in similar clay/limestone dominated terroirs, which strongly mark the style of Famille Hugel wines. All grapes are, and will always be hand-picked. The Hugel estates are exclusively planted with the noble Alsace grape varieties, and the vineyards have an average age of 35 years. Famille Hugel production averages 100,000 cases per year, of which around 90% is exported to more than 100 countries worldwide, where "Alsace" is often synonymous with "Hugel". Vineyards have been cultivated in Alsace for more than 2,000 years and have brought great prosperity to the inhabitants of the region. The second driest wine region in France, Alsace has a unique climate that enables the grapes to ripen slowly, thanks to a fine "Indian Summer", giving dry, well balanced wines with great finesse and unequalled intensity. They make a perfect match for most Western and Asian cuisine. Hugel wines, with their widely recognised yellow labels, express the pure character of each grape variety and specific terroir, with no need for added wood or sweetening. Famille Hugel drafted the legislation to govern the production of late-harvest Alsace wines, Vendange Tardive and Sélection de Grains Nobles. It also revived Gentil, a traditional blend of Alsace noble grapes.



A new Family milestone

The Hugel cellars, located under XVIth century buildings in the heart of medieval Riquewihr, contain large oak barrels more than a century old, including the famous "S. Catherine" barrel, dated 1715, the oldest working wine cask in the world according to the Guinness Book of Records. Famille Hugel is an elected member of Primum Familiae Vini, an association of some of Europe's most prestigious wine families, which promotes the values of tradition and excellence.

Leaders in innovation

Always open to technological progress, Famille Hugel has introduced DIAM, a new high technology cork closure to overcome the growing problem of "cork taint". After years of intensive research into possible alternatives, DIAM cork closures have been introduced to eradicate this problem. This technology eliminates every trace of TCA, the substance that causes "cork taint", without interfering with the quality of the wine. DIAM cork closures also guarantee bottle consistency and allow the wine to develop for many years in the bottle as harmoniously as it would with a perfect natural cork.



A superb wine of pleasure !

Gentil "Hugel" A kaleidoscope of Alsace in one glass!

The perfect introduction to the wines of Famille Hugel, appreciated all over the world. This is our only wine not produced from one single grape variety. GENTIL "HUGEL" revives an ancient Alsace tradition whereby a wine assembled from a range of noble grapes was called "Gentil". Perfectly dry, it brings together the elegance of Riesling, the richness of Pinot Gris, the fruit-driven aromas of Gewurztraminer and Muscat, and the freshness of Pinot Blanc and Sylvaner.

Famille Hugel Pinot Blanc Classic: The most widely planted grape variety in Alsace; this Pinot Blanc is an elegant, dry wine. It is perfect for all convivial occasions with friends and family, and is the ideal white wine for picnic style meals, white meats, fish and shellfish.

Famille Hugel Riesling Classic: A food wine par excellence, this dry Riesling is distinguished by its elegance and structure, which proves it is the most noble of white grapes. This is the benchmark wine of Famille Hugel, perfect with seafood and fish.



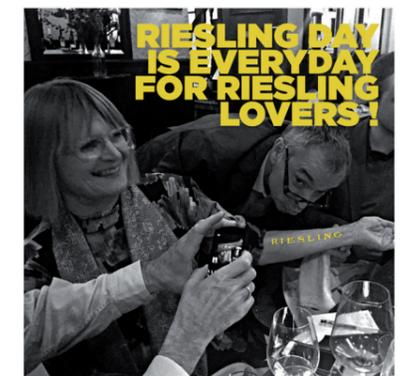
Famille Hugel Classic : Elegant and refined new labelling for our Classic wines, which represent the essence of the pure, dry Famille Hugel style, vintage after vintage. The grapes are exclusively hand-picked from vineyards with predominantly clay-limestone soils in Riquewihr and neighbouring villages. Dry wines without compromise.

Famille Hugel Muscat Classic: Deliciously aromatic and refreshing, Famille Hugel's Muscat gives the sensation of biting into a fresh grape. Perfectly dry, it makes a fine aperitif with friends but is also a great accompaniment to asparagus, smoked fish, cheese or even spicy dishes.

Famille Hugel Pinot Gris Classic: A powerful wine, with texture. Famille Hugel likes its Pinot Gris to be rich, but with dry expression. It goes superbly well with gastronomic dishes including poultry, fish, mushrooms and cream sauces.

Famille Hugel Gewurztraminer Classic : The signature grape variety of Alsace. Aromatic and powerful, it has defining floral notes, with fruit, spice and oriental hints. Famille Hugel has been renowned for generations for the elegance of its Gewurztraminers and their delicate expression.

Famille Hugel Pinot Noir Classic: Made from the famous Burgundy grape yet retaining distinctive Alsace character. Famille Hugel's Pinot Noir is supple with intense fruit; the perfect accompaniment to charcuterie, red meat and cheese.



Riesling Days

Hugel: a timeline

1639 Hans Ulrich Hugel settles in Riquewihr during the Thirty Years' War	1802 Earliest records of family vineyards on the Schoenenbourg	1865-1904 Frédéric Emile Hugel and his son build a range of oak casks that are still in use today	1902 Frédéric Emile Hugel buys the buildings in Riquewihr where the company is still based	1911 Hugel starts bottling its own wines	1918 Alsace returns to France under the Treaty of Versailles	1921 Jean Hugel adopts Maggi colours and launches the yellow label	1940 Alsace occupied by Nazi Germany	1945 Liberated Alsace returns to France	1950 11th generation, Georges, Jean and André join the family business	Mid-1970s Jean Hugel chairs the Alsace Grand Cru committee and drafts Vendange Tardive and Sélection de Grains Nobles legislation	1982 12th generation, Jean-Philippe, Marc and Etienne join the family business	1984 Vendange Tardive and Sélection de Grains Nobles regulations come into force	1989 Jubilee range is launched to mark the family's 350th anniversary	1992 Decree defining Schoenenbourg and Sporen Grand Cru comes into force but Hugel decides not to use this denomination	1994 Jean-Philippe Hugel becomes President of the company	2011 Jean-Frédéric joins the company, in charge of the tasting room	2014 Marc André joins the family business	2015 Schoellhammer is launched
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