



HUGEL & FILS

30-oct.-03

WHAT MAKES "HUGEL" DIFFERENT ?

- Family business, today run by 5 members of the family (11th and 12th generations) 100% family-owned and fully self-financed.
- Wine growers and wine merchants from father to son since 1639.
 - ☞ Owners of a 65-acre estate exclusively in Riquewihr, in prime sites, planted only with noble grape varieties (40% Gewurztraminer, 40% Riesling, 15% Tokay Pinot Gris, 5% Pinot Noir), vines up to 70 years old, originating from the family's own nursery.
 - ☞ No fertilisation ever used; low yields (around two-thirds of Alsace average); extensive use of crop-thinning to ensure high quality.
 - ☞ Additional supplies for generic wines are bought-in as grapes only from about 300 acres, farmed by 350 growers under long-term contract.
 - ☞ Harvest is only done by hand and always will be.
- Total annual production averages 110,000 cases; over 80% is exported.
- Jubilee, Vendange Tardive and Sélection de Grains Nobles wines produced only in good or great vintages, exclusively from Grand Cru vineyards on the HUGEL estates in Riquewihr.
- Each individual wine is bottled as early as possible, to retain its full varietal character. The totality of each wine is bottled at the same time, to ensure consistency from the first bottle to the last.
- "HUGEL" wines reflect the quality of the grapes they are made from, with no "make-up" from either oakaging or sweetening. By law, Alsace wines are 100% varietal, and bottled only in the region of production.
- All "HUGEL" wines have the HUGEL name branded on the cork. There is no secondary brand label. Any wine which does not come up to the family's exacting specifications is sold off in bulk to other merchants.
- All "HUGEL" wines are systematically matured in bottle prior to release, from a few months to 6 years depending on the potential of the wine, for an average of two years. They are only labelled immediately prior to shipment, never in advance.
- "HUGEL" wines are represented in over 100 countries world-wide, at some of the finest accounts. In Europe, virtually all restaurants awarded a 3-star rating by the Michelin Guide carry "HUGEL" wines on their lists. They are frequently served at official functions all over the world, by Heads of State, Governments, Royalty, Diplomats and International bodies.
- The HUGEL family pioneered the resurrection of Alsace late-harvest wines, Vendange Tardive and Sélection de Grains Nobles, and drafted the very strict law which now governs the production of these rare wines.
- The HUGEL family is a founder-member of Primum Familiae Vini, a group of 11 family-owned wine producers from the leading wine regions of the world.

The HUGEL family is confident that in the 21st Century Alsace wines will regain the reputation they enjoyed when the family business was founded in 1639. At that time, they were the most highly-valued wines in Europe...

HUGEL & FILS Viticulteurs à Riquewihr de père en fils depuis 1639

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