



HUGEL & FILS
www.hugel.com

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~ At a Glance ~

Founded: 1639

Established by: Hans Ulrich Hugel. Still 100% family-owned and currently managed by the 12th generation.

Area of production: Alsace - France

Sourcing sites: - Owners of a 65-acre estate exclusively in Riquewihr, in prime sites (more than half in Grand Cru designated areas. The Hugel estate is planted only with noble grape varieties (40% Gewurztraminer, 40% Riesling, 15% Pinot Gris, 5% Pinot Noir), vines up to 70 years old.

- Additional supplies for the classic "HUGEL" 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

Minimum/maximum vine age: from 4 to 60 years old

Cellar location: The "Hugel" cellars are situated below well-preserved XVIth century buildings in the heart of the medieval village of Riquewihr. The cellars contain oak casks more than one century old, including the famous STE CATERINE, dated 1715, which is featured in the Guinness Book of Records.

Growing conditions: Alsace is the driest wine region in France. This unique climate with a long growing season enables the grapes to ripen slowly to full maturity, giving the wine great finesse of aroma and unequalled intensity.

Varietals used: All Alsace wines must be made from 100% of the named grape variety. Only eight are permitted by Appellation Alsace Contrôlée law : Chasselas, Sylvaner, Pinot Blanc, Muscat, Tokay Pinot Gris, Riesling and Gewurztraminer making white wines (94% of total production) and Pinot Noir (6%) the only red wine.

Vinification style: Hugel Alsace wines are the most genuine expression of the grape in the bottle with no make-up from either oaking or sweetening.

Wines produced: The full range of still AOC Alsace wines.

The Hugel family pioneered the resurrection of Alsace late-harvest wines, Vendange Tardive and Selection de Grains Nobles, and drafted the law which now governs the production of these rare wines.

Annual Production: 110.000 cases

Exports: 90% to over 100 countries

Confidence in the future: All 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...

The Winemaking Approach:

The bare minimum of handling, racking, treatment etc, following the principle that the wine never becomes better than the grapes were

Bunches are hand-picked in open-topped plastic buckets, each holding 100-120 kgs and brought as quickly as possible to the press house. Each bucket is quality tested by refractometer, selected and identified by color-code. Grapes are taken to the press by gravity only, and are tipped through a funnel into one of the 6 horizontal pneumatic presses on the floor below. Last pressing is always kept apart and sold in bulk on the market. Free-run and first pressings go by gravity into stainless-steel vats in the cellar. Must is settled to remove solids for half a day prior to fermentation.

Fermentation takes place either in large oak casks, often more than 100 years old, or in stainless steel or glass-lined vats all equipped with temperature control equipment. Fermentation occurs naturally, with wild yeasts and usually lasts for over a month. When fermentation is completely finished the wine is racked into clean casks for maturation. In most cases wines are not allowed to undergo secondary (malo-lactic) fermentation in order to preserve acid balance in the wine.

Length of maturation depends on grape type. Lighter styles (Gentil and Pinot Blanc) only a short period. Greater wines are matured for longer. When ready, wines are filtered into inert stainless-steel tanks to await bottling. Bottling takes place on alternate weeks from April until finished, normally early September. Treatments are limited to the bare minimum: No fining. No cold-stabilisation. No pasteurisation. No sterile bottling. Bottling takes place on very modern robotised stainless-steel equipment. Minimum possible SO2 content is used. All "HUGEL" wines are bottle-aged prior to release. Time depends on quality potential of the wine, usually minimum six months for classic "HUGEL" wines, two years for Jubilee and up to eight years for VT or SGN wines. All "HUGEL" wines are bottled before the next harvest starts and each wine is one homogeneous lot. Once it is shipped, early in the release or later, in the nearby restaurant or "down-under" it will still be the same, identical product.

Slogan / Quote from supplier / winemaker/proprietor

"Our wines are already present in the grape with no need of any make-up from either oaking or sweetening."

"We have the rare luxury of working for our passion with no other shareholders to please than ourselves!"

Additional information: www.hugel.com