HOUSE OF TOWNEND

Gentil, Hugel & Fils

Usual Price	£15.99
Discount Price (inc. VAT)	£12.99
Code	HUGE040

A kaleidoscope of grapiness, produced exclusively from hand harvested grapes in predominantly clay and limestone vineyards, from a dozen of the most favored localities in and around Riquewihr. Gentil "Hugel" allies the suave, spicy flavour of Gewurztraminer, the body of Pinot Gris, the finesse of Riesling, the grapiness of Muscat and the refreshing character of both Pinot Blanc and Sylvaner.

Tasting Notes:

Youthful colour, lively, bright, crystal-clear, fresh pale green with silver hints and elegant silkiness. Fresh, open bouquet, a frank and expressively aromatic perfume of fruit and flowers, cardamom, lemon balm, rose, jasmine, freesia, lime and cherry blossom, lychee, pear, cleanly defined and subtly spicy.



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Specification	
Vinification	A kaleidoscope of grapiness, produced exclusively from hand harvested grapes in predominantly clay and limestone vineyards, from a dozen of the most favored localities in and around Riquewihr. A cool and long growing season gives this unique dry wine great finesse and unequalled drinkability.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 barrels or vats (at 18 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.
ABV	12%
Size	75cl
Drinking Window	Drink now
Country	France
Region	Alsace
Type	White Wine
Grape Mix	23% Riesling, 10% Gewurztraminer, 45% Sylvaner & Pinot blanc, 16% Pinot Gris, 6% Muscat
Genres	Vegan, Vegetarian
Vintage	2024
Style	Dry
Body	Elegant, crisp and refreshing
Producer	Famille Hugel
Producer Overview	Winegrowing ancestors since 1639. The first traces of the Hugel family in Alsace can be traced back to the XVth century. The next generation is faithfully implementing the major principles it has inherited from its ancestors. A noble mission awaits Jean-Philippe, Marc and Etienne : to make Alsace wine the great white wine of the XXIst century with the help of the 13th generation of Hugel in the form of three cousins; Jean Frédéric, Marc André and Christian Hugel.
Closure Type	Cork
Food Matches	Enjoy with fish (baked, pan-fried or in cream sauce); red mullet, turbot, pike-perch, lobster and crab all work perfectly.