HOUSE OF TOWNEND

Hugel Grossi Laue Grand Cru Riesling

Price	£60.99
Code	HUGE060

Grossi Laüe signifies the finest vineyards in Alsace and represents an equivalent to the Burgundian Grand Cru. This is a great classic Riesling with a fruity and floral profile of stone fruit with honeyed, fresh almond character.

Tasting Notes:

Young in colour, pale green with silvery undertones. On the nose blossom, peach and lemongrass. On Palate a lovely minerality is introduced, full flavoured with more peach, honey and almond.



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Specification	
Vinification	The grapes are collected in little containers ready to be pressed. Pumping and any other means of intervention are avoided to retain true expression of the grape. Once pressed, for a few hours the must is decanted. The Juice is fermented in temperature -controlled Vats around 18-24 degrees. The Wine is racked once before being naturally clarified through winter months. Come Spring time the Wine is gently filtered prior to bottling. Extensive ageing happens before they are released.
ABV	14.5%
Size	75cl
Drinking Window	Drink now through to 2047
Country	France
Region	Alsace
Type	White Wine
Grapes	Riesling
Genres	Fine Wine
Vintage	2016
Style	Dry
Body	Rich, round and full flavoured
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	Drink with Fish or Seafood