



# FAMILLE HUGEL
















## Alsace Riesling Classic 2022

**\$20.05**

\* Suggested retail price



 Vegan

	Product code	42101
	Licensee price	\$18.66
	Format	12x750ml
	Listing type	SAQ Continuous Supply
	Status	Available
	Type of product	Still wine
	Country	France
	Regulated designation	Appellation origine controlée (AOC)
	Region	Alsace
	Appellation	Alsace
	Varietal(s)	Riesling 100 %
	Colour	White
	Sugar	Dry
	Sugar content	2.6
	Closure type	Cork

### ABOUT THIS WINERY

Elected by its peers within the Primum familiae vini, an association of twelve family houses from the great wine regions of the world, Maison Hugel has not stolen the unanimous admiration and the multiple awards it has won over the years. years! Concocting the best Alsatian wines for almost 4 centuries, the Hugels have always known how to adapt to get the best out of their unique grape varieties.

### TASTING NOTES

Dashing color with dominant green nuances. Notes of fruits such as white peach, lemongrass, verbena and a pistachio side. On the palate, this Riesling is racy, dry without harshness, thirst-quenching, tasty, energetic with a touch of minerality.

Pairings with raw fish, scallops, pad thai with tofu and poultry vol au vent.

### PRODUCT NOTES

Perfect mealtime wine, this dry Riesling is distinguished by its finesse and straightforwardness and will demonstrate to you that it is the noblest of the white grape varieties. Riesling is the most demanding grape variety because it is also the latest. Dry and distinguished, it is fully expressed on the steepest and best exposed slopes.

### PRODUCTION NOTES

The grapes are transported to pneumatic presses by gravity. A single racking before winter when the wine clarifies naturally without artificial cold treatment. Light gentle filtration before bottling in the spring and then aging in bottles in our cellars until it is sold.

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**- 92 Points -**  
James Suckling

