



## HOUSE OF TOWNEND

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# Gewürztraminer Classic, Hugel & Fils

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<b>Price</b>	£20.99
<b>Code</b>	HUGE055

the great speciality of our region. Only in Alsace does the aromatic expressiveness of this variety attain such summits. Spicy and suave.

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#### Tasting Notes:

Promisingly attractive colour, intense, young and lively with hints of pale green and straw yellow, it is bright and clear with unctuous tears that indicate a full body.

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## Specification

**Vinification** Made exclusively from hand harvested grapes from predominantly clay and limestone vineyards, in a dozen of the most favored localities in and around Riquewihr. A cool and long growing season give this unique dry wine great finesse and unequalled intensity. 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** 14%

**Size** 75cl

**Drinking Window** Drink now

**Country** France

**Region** Alsace

**Type** White Wine

**Grapes** Gewürztraminer

**Genres** Vegan, Vegetarian

**Vintage** 2023

**Style** Dry

**Body** Zesty, zingy 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** Great partnered with spicy dishes, Chinese, Moroccan and Indonesian. Also great with lobster or crayfish tail.