



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 2015

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