

## Hugel Classic Gewürztraminer Alsace France 2022

Selected by: MTW Tasting Panel



### Final Deductions

**VINTAGE** 2022  
**GRAPE** Gewürztraminer  
**GEOGRAPHY** Europe  
**COUNTRY** France  
**LARGER REGION** Alsace

### Rationale

It has often been said that if more people were not afraid of mangling the grape's name (correctly pronounced 'guh-voorts-trah-meen-er'), they would drink more of it. Adding to the intimidation is the preconceived and erroneous notion that it is always sweet (it is sometimes, but as this wine illustrates, not always). The grape's roots are neither Germanic nor French; it originates from a town named 'Tramin,' located in northeastern Italy where it is called 'Traminer.'

The variety traversed Europe during the Roman conquests and when it came to what is today, the palatine region of Alsace, it took particularly well and was established as one of the area's four noble grapes. Locally, it takes on a very (sweet) spicy aroma and flavor. The German term for spice is 'würz,' so when added as a prefix to the grape, 'traminer' becomes '(Ge)würztraminer.'

The variety is redolent of rose petals, freesia, and honeysuckle with fruit flavors that range from lychee, nectarine, pineapple, peach, apricot, orange, and ripe cantaloupe. The inherent sweet spice notes of the namesake grape include clove, ginger, cinnamon, and allspice.

For over 370 years and with 13-family generations, the house of Hugel has been renowned for its Gewürtz. The grapes used to produce Hugel's "Classic" bottling are made exclusively from estate-owned vineyards or from growers under long-term contract. Their Gewürztraminer is always a benchmark; a well-structured aromatic classic with plushness and a deceptively long finish.

### Sight

**BRIGHTNESS** Day Bright  
**CLARITY** Clear  
**COLOR DEPTH** Deep  
**COLOR** Gold  
**HIGHLIGHTS** None  
**BUBBLES** No

### Structure

**RESIDUAL SUGAR** Off-Dry  
**ACID** Medium  
**ALCOHOL** High  
**PHENOLS** High  
**TEXTURE** Round / Smooth  
**FINISH** Long  
**COMPLEXITY** High

### Aroma & Taste

**CITRUS FRUIT** Lemon • Mandarin *Condition: Ripe, Jammy / Candied* *Part: Peel / Zest*  
**TREE/VINE FRUIT** Fig (Green) • Apple (Yellow) • Quince *Condition: Jammy / Candied*  
**STONE FRUIT** Peach (Yellow) • Apricot • Nectarine (Yellow) *Condition: Jammy / Candied*  
**TROPICAL FRUIT** Banana • Guava • Lychee *Condition: Jammy / Candied*  
**FLORAL** Rose • Jasmine • Orange Blossom *Condition: Fresh*  
**GREEN VEGETABLE** Arugula  
**OTHER VEGETABLE** Ginger / Root  
**HERBAL** Chamomile • Saffron  
**OTHER SPICES** Honey • White Pepper  
**INORGANIC EARTH** Mineral / Rock  
**OAK AGING** Yes *Oak Intensity: Low*  
**OAK INFLUENCE** Neutral / Large Oak