

Schoelhammer



The great dry Riesling from the Schœnenbourg

Schoelhammer : A place where the identity of the soil (fossils can be found in Schœnenbourg) is intrinsically linked to the expertise of man. « Hammer » in Alsace language signifies hammer, as in English, and recalls the implement used every day by Emile Hugel (1869-1950), master-cooper and winegrower like his father.



Emile Hugel
(1869 - 1950)

Jean & Alfred
Hugel

Simone, Jean, Monique,
André, Anne-Marie &
Georges Hugel

As far back as Hugel family memories go, the Schœnenbourg has always been dedicated to Riesling, which is THE great grape variety of the Rhine valley

Having created Hugel Reserve Exceptionnelle wines in the 1930s, Hugel Reserve Personnelle wines in the 1960s and - since 1989 - the Hugel Jubilee range to celebrate its 350th anniversary, today the Hugel Family pursues its quest for excellence by launching Schoelhammer 2007, a great dry Riesling from the Schœnenbourg.

Long before the recent official delimitation of "Appellation Alsace Grand Cru Schœnenbourg", we have always focused our efforts to obtain the optimum potential quality from each vineyard site.

In 1643 the Swiss cartographer Merian noted that the Schœnenbourg produced "the most noble wine of all the region"

The rich architectural heritage of Riquewihr is living proof of the fame of these wines at the time of the Rhine valley Renaissance.

These fine town houses and winegrowing manors of the XV and XVI centuries are still admired today by visitors from all over the world.



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Schoelhammer is an historic vineyard of the Hugel Family and is shown in red at the centre of the label. It is ideally situated at mid-slope, at the heart of the **Schœnenbourg**, which has always been considered an exceptional site, producing fine **Riesling** with great ageing potential.

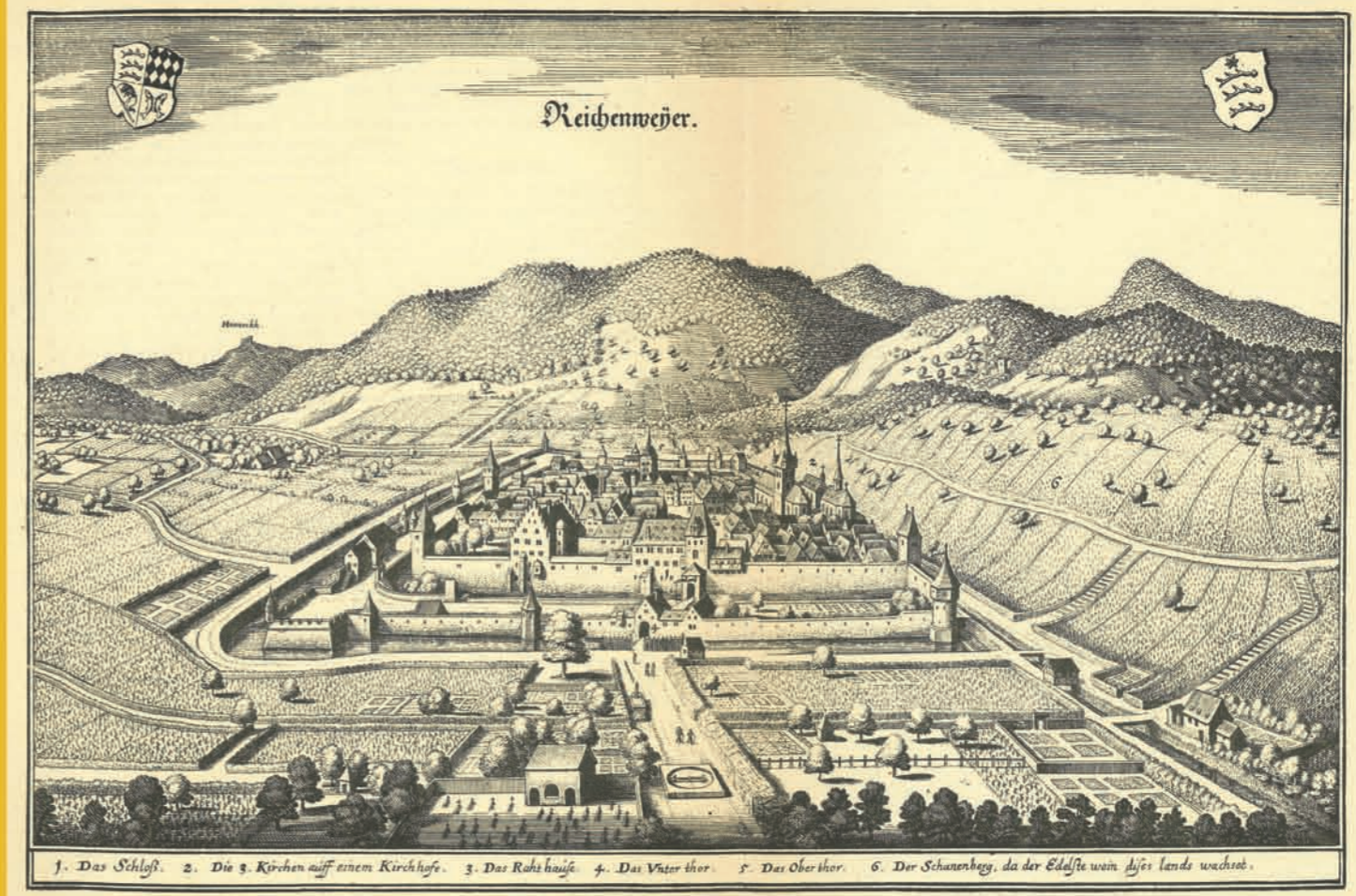


Schoelhammer covers a mere 6 300 square metres (67 800 square feet), 30 rows of vines dedicated to **Riesling** and organically farmed. Schoelhammer's specific vines grow on Triassic Keuper marl soil from the secondary era (marine sediments, c.200 million years) with a 45% clay content, planted at an altitude of 300 metres, facing due south, on a slope that averages 25 degrees. **Schoelhammer** seeks to reveal the unique character of a dry, mineral **Riesling** from a marl-rich terroir, deep and suave in style, and which takes time to express itself fully.

Schoelhammer 2007 revives an old Alsace tradition that wines from specific sites were called only by the name of the vineyard in which they were grown. **Schoelhammer 2007** embodies the expertise acquired by the Hugel Family since 1639. We have always sought out the purest and most natural expression of each noble Alsace grape variety that we grow in our historic vineyard estates around Riquewihr.

After 7 years in our cellars, today Schoelhammer 2007 is ready to reveal its initial complexity, while still preserving its potential for long development, as with all great Rieslings.

Merian map 1643



"The Schœnenberg which produces the most noble wine of all the region"

Schoelhammer 2007, key facts

Historic vineyard of the Hugel Family estate, organically farmed, 6 300 square metres (67 800 square feet), ideally sited mid-slope at the heart of the Schœnenbourg.

Terroir

- Keuper (Triassic) clay-marl (secondary era, marine sediments, c.200 million years)
- PH : 8.2 (basic)
- Alt. : 290 to 320m
- Exposure : due South
- Clay content : 45 %
- Average slope : 25 degrees

Orientation of vineyard rows : North-South (direction of the slope)

- Rootstock : 161.49 (chosen for its low vigour)
- Grafts : selection from our oldest Riesling vineyards (grafted by Hugel)
- Pruning : short double Guyot, closely spaced training wires, 20cm apart

Cultivation

- Cover crop 1 row in 2
- Winter ploughing
- No herbicide
- Superficial digging in summer
- Maintenance : compost + organic preparation

Harvest

- Manual, into small tubs
- Harvest date : 11 Oct. 2007 (harvest began 10 Sept.)
- Maturity : 13.4% potential alcohol

Analysis data

- Alcohol : 13%
- Total acidity : 7.7 gr/l (in tartaric)
- Average age of vines : 22 years
- Residual sugar : 7 gr/l
- pH : 3.09
- Yield : 49 hl/ha
- Varietal : 100% Riesling

Climate in 2007

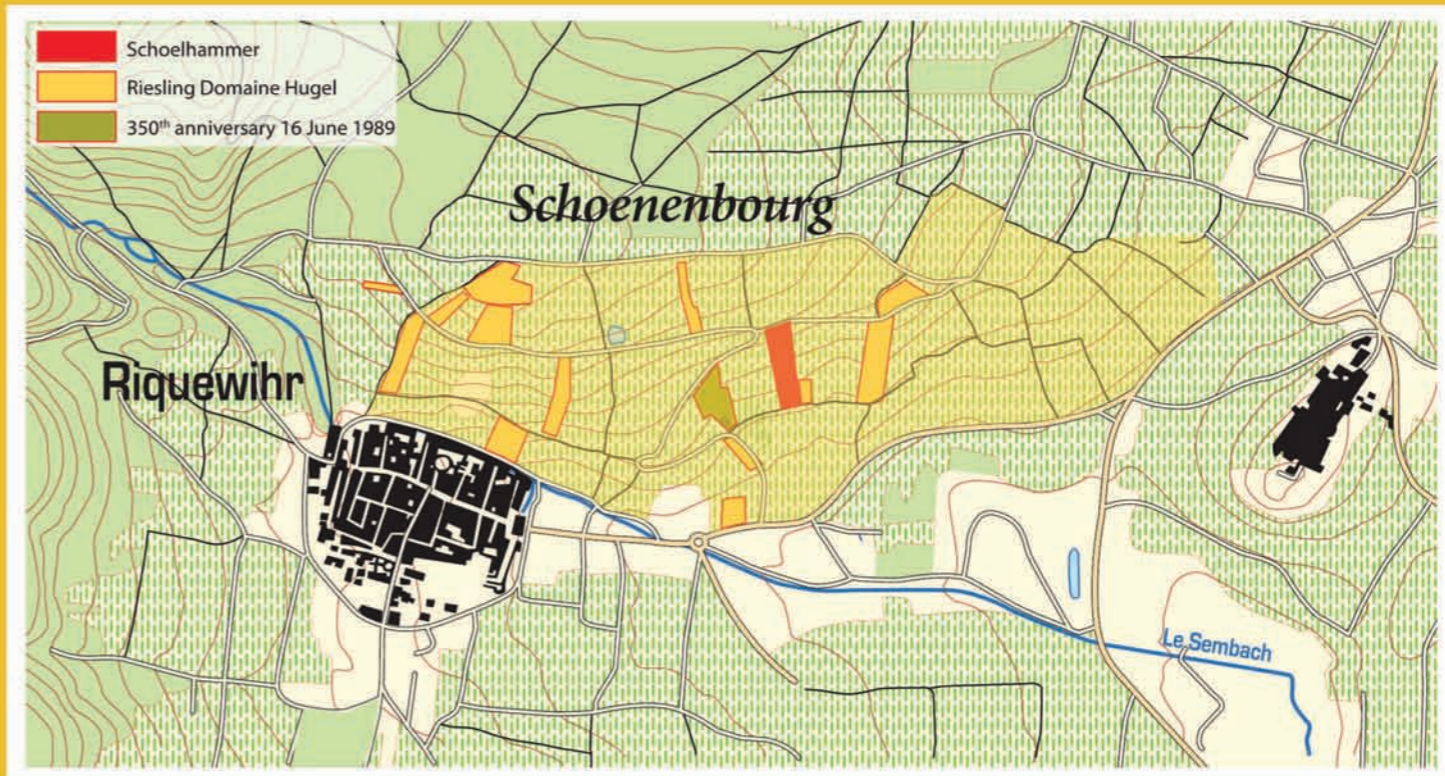
Very gentle winter, late budburst 10 April, very dry and warm April (27°C) causing accelerated early vegetative growth. Exceptionally fine Spring. Flowering began 20 May and finished in record time. Very early veraison from 16 July. Magnificent weather throughout the harvest, no rain (less than 4mm in October) ! Vegetative cycle ended without excessive temperatures and the final weeks were perfect for slow final maturation, an ideal situation for this grape variety.

Vintage 2007

Only 4288 bottles 750ml were produced, and 352 half-bottles 375ml



Marc André Hugel, Christian Hugel, Jean Frédéric Hugel, Etienne Hugel, Marc Hugel, Jean-Philippe Hugel



Vineyard map of Famille Hugel