



HOUSE OF TOWNEND

FAMILY WINE MERCHANTS SINCE 1906

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## Riesling Classic, Hugel & Fils

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**Price** £19.75  
**Code** RIES150

Full of zip and verve, very refreshing, great as an aperitif or with food.

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### Tasting Notes:

Beautiful bright colour; alert, straw green. Aromas in tune with fruit fruity varietal character, green apple, gooseberry, citrus, grapefruit, lime, floral spring flowers, fresh bouquet, bright frank and direct. On the palate this wine is perfectly dry, straight, direct, with gorgeous freshness, keeping our taste buds alert, with energy, active and lively.

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Specification	
<b>Vinification</b>	Hand harvested grapes after a coll and long growing season giving this unique dry wine great finesse and unequalled intensity. The grapes are taken in small tubs to the press which are filled by gravity without any pumping or other mechanical intervention. They are then fermented in temperature-controlled barrels or vats (at 18 degrees centigrade - 24 DC).
<b>ABV</b>	13%
<b>Size</b>	75cl
<b>Drinking Window</b>	Drink now
<b>Country</b>	France
<b>Region</b>	Alsace
<b>Type</b>	White Wine
<b>Grapes</b>	Riesling
<b>Genres</b>	Vegan, Vegetarian
<b>Vintage</b>	2022
<b>Style</b>	Dry
<b>Body</b>	Zesty, zingy and refreshing
<b>Producer</b>	Famille Hugel
<b>Producer Overview</b>	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.
<b>Closure Type</b>	Cork
<b>Food Matches</b>	A wine perfect for all seafood! Try shellfish, raw fish, sushi, marinated, sea and river fish, à la nage, grilled, smoked.