

# Muscat Dom. Hubert Heywang Organic 2012



## Region

The Alsace region is a thin strip of steep hillside vineyards located in northeast France. It is protected by the Vosges mountains to the west, Alsace is the driest region of France, a factor that compensates for the northerly location. Its wines were the first single varietals in France to be honoured with Appellation Contrôlée status 70 or more years ago. They are wines recognised for their rich aromatics and distinct character and are an ideal accompaniment with food

## Producer

The north of Alsace, Bas Rhin, brings a transition to gentle slopes made up of clay and sandstone soils and punctuated by the famous 'Kirchberg de Barr', perhaps the greatest of the Grand Cru sites for Gewürztraminer. Within 2km north of the 'Kirchberg de Barr' the small community of Heiligenstein hosts the remnants of the forgotten variety of Alsace 'Klevener de Heiligenstein'. This relative of the Savagnin (of the Jura) also known as 'Traminer' was once more widely planted and regarded amongst the region's premium varietals. In the hands of a dedicated exponent like Hubert Heywang, it's hauntingly perfumed fragrance and rich exotic fruit is a revelation. Hubert's 7ha of organic vineyard also delivers a beguiling aromatic dry Muscat both perfumed and herbaceous alongside a richly perfumed Gewürztraminer from the 'Kirchberg de Barr'. The estate was created in 1955 by Hubert's father Jean Heywang, who invested in the finest local vineyard sites, much of which are now Grand Cru.

## Tasting Notes

Pale gold in colour, this dry Muscat is cultivated on the ideal clay and sandstone soils of Barr. The nose is bursting with perfumed and exotic aromas of orange blossom, elderflower, fresh grapes and ginger. The elegant, perfumed grapey character is maintained on a bone dry palate with an explosion of fruit and floral flavours. The wine is well structured and the fruit character is balanced by fresh acidity.

## Food

A perfect match for Middle eastern foods like chicken or fish tagine cooked with apricots and lemons, Moroccan salads, Vietnamese or Thai cuisine, as well as

### Technical Information

<b>Country</b>	France
<b>Region</b>	Eguisheim
<b>Grape(s)</b>	Muscat (100%)
<b>Type</b>	White
<b>Style</b>	Aromatic
<b>Oaked Style</b>	Unoaked
<b>Body Style</b>	Medium bodied
<b>Sustainable</b>	Yes-certified sustainable

<b>Dry/Sweet Style</b>	Dry	
<b>Alcohol Content</b>	12.5%	
<b>Closure Style</b>	Cork	
<b>Organic/Biodynamic</b>	Organic	
<b>Allergens</b>	<b>Milk:</b>	No
	<b>Egg:</b>	No
<b>Vegetarian/Vegan</b>	<b>Vegetarian:</b>	No
	<b>Vegan:</b>	No



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