

FAMILLE



Pinot Noir HUGEL 2008

AOC Alsace, Alsace, France

Made from the famous grape variety of Burgundy, this agreeable red wine presents a distinctive Alsace character. Supple, with intense fruit, it can be drunk with charcuterie, red meat and cheese.

QUICK VIEW

Pinot Noir now represents 8% of the total production of Alsace and with global warming the wines are steadily gaining in density.

THE VINTAGE

Climatic conditions were a carbon-copy of the excellent 2007 vintage. Budburst at the end of April was quite late, but May was warm and sunny so flowering began on 15th June and took more than a fortnight to complete.

July and August were particularly cool with hardly any rise in temperature, but in mid-September the Indian Summer arrived without a drop of rain. The sky stayed bright but temperatures were relatively cool.

As a result, the grapes ripened slowly but fully, perfectly healthy and with excellent acidity. The 2008 Alsace vintage was already born great but may prove to be exceptional.

IN THE VINEYARD

Harvested exclusively by hand from clay and limestone vineyards in a dozen of the most favoured localities in and around Riquewihr.

WINEMAKING

The grapes are taken in small tubs to the winery, they are 100% destemmed and macerated for 6 to 7 days. After malo-lactic fermentation, the wine is matured in vats until it is bottled in early summer the following year.

The bottles are then aged in our cellars until released for sale.

The whole production of this wine is closed with DIAM the cork without the risk of cork taint.

PRESENTATION

Photos of bottles and labels, 3 definitions, max 300dpi

VARIETAL Pinot Noir 100%

11.85° % VOL.

TECHNICAL DATA Residual Sugar: 0.1 g/l Tartaric acidity: 5.76 g/l pH: 3.42 Age of vines: 20 years old Yield: 45 hl/ha hL/ha

VIDEO

http://www.youtube.com/watch?v=ctVKVPzum3M



1/2

oNJ56G



ABUSE OF ALCOHOL IS DANGEROUS FOR YOUR HEALTH. DRINK RESPONSIBLY.

TASTING NOTES BY SERGE DUBS, WORLD'S BEST SOMMELIER 1989 Brilliant cherry red, light claret colour, youthfully clear, fresh, bright and limpid.

Expressive soft fruit bouquet: cherry, raspberry, plum, light and fresh.

The mouth feel is pleasant, light, easy drinking, quite elegant, just quaffable enough to satisfy an urge to drink a refreshing red wine.

Drink now and within two years, served slightly chilled like all not too tannic light red wines, between 11 and 15°C.

An approachable wine to drink with unpretentious meals: sausage, ham, charcuterie, grilled meats, grilled or smoked fish and white meats.

April 12, 2011

