



FAMILLE HUGEL



Pinot Gris TRADITION 2008

AOC Alsace, Alsace, France

*Pinot Gris truly dry and gastronomic which reveals itself at the table!
Rich and rounded, although still dry, it is ideal with terrines, white meats and fish
in sauce. Of all the Alsace varieties, Pinot Gris has the greatest ageing potential.*

QUICK VIEW

Rich and full but still dry, it perfectly matches with terrines, white meats and fish in sauce. The most discreet of all varieties in primary aromas, it enjoys the best aging potential.

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. In late October we harvested VT and SGN wines with historically high levels of sugar and 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 with a high percentage of estate grapes.

WINEMAKING

The grapes are taken in small tubs to the presses, which are filled by gravity, without any pumping or other mechanical intervention.

After pressing, the must is decanted for a few hours, then fermented in temperature-controlled barrels or vats (at 18 to 24°C). The wine is racked just once, before natural clarification during the course of the winter. The following spring, the wine is lightly filtered just before bottling, and 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 gris 100%

13.7° % VOL.

TECHNICAL DATA

Residual Sugar: 7.6 g/l

Tartaric acidity: 6.66 g/l

pH: 3.27




Age of vines: 25 years old

Yield: 55 hl/ha hL/ha

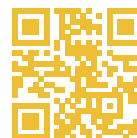
VIDEO

<http://www.youtube.com/watch?v=XoUuUqjQaHk>

Famille Hugel

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hugel.com   

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



TASTING NOTES BY SERGE DUBS, WORLD'S BEST SOMMELIER 1989

Rich yet still youthful colour, good depth with pastel and straw gold reflections, bright and clear, firm and nicely unctuous. Its bouquet is already open, very expressive and complex, ripe fruit (apricot, yellow peach, a touch of pine honey), smoky, hazelnut butter, and the hint of liquorice that typifies a high-class Pinot Gris. It is nicely harmonious and velvety on the nose. On the palate, this is an authentic, classic Pinot Gris, just like we appreciate in Alsace, dry but with depth, well structured, supple and fleshy, yet not at all heavy thanks to a clean freshness on the finish.

This wine is already enjoyable to drink now, although it will keep for another 3 years, with sea or river fish in sauce, with crayfish, homardine or spiced, but will go equally well with poultry, white meat, game terrine or duck foie gras.

12 April 2011


REVIEWS AND AWARDS

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"Fresh peach and pineapple accented by smoke and spice inform a Classic Hugel 2008 Pinot Gris Tradition that uncannily combines a creamy textural core with Riesling like vivacity and primary juiciness. That 20% of this did its malo in small, older barriques seems to indeed have added a layer of complexity, incorporating hints of marzipan, vanilla, and resin. The finish is rich and refreshing, capping a remarkably fine performance for an excellent value in inevitably versatile Alsace Pinot Gris."

David Schildknecht, Wine Advocate, 15/11/2011

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