



**FAMILLE
HUGEL**
ALSACE - FRANCE



Pinot Noir Classic 2014

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.

THE VINTAGE

Exceptionally mild winter, with practically no frost. Very early budburst around 21 March led to 2 months of anxiety but finally no spring frost. Flowering began very early, around 30 May, which usually means an extremely precocious harvest like 2003, but was uneven and spread over 2 weeks, giving a little coulure especially on Gewurztraminer.

In July and early August, record rainfall (147mm) and cool temperatures finally delayed maturity. A very dry September (27mm) without excessive heat ensured slow maturation under ideal conditions. Harvest began on 16 September and ended on 16 October. Yields were very low, lower even than 2013 or 2010. Perfectly healthy grapes, high acidity and superb maturity mean 2014 will be a hallmark vintage, especially for Riesling. Very small yield of late harvest Gewurztraminer VT.

QUICK VIEW

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

VINEYARDS & VINIFICATION

Harvested in the first days of harvest, exclusively by hand, from clay and limestone vineyards in a dozen of the most favoured localities in and around Riquewihr. A cool and long growing season give this unique dry wine great finesse and balanced intensity.

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.

› Alcohol level	12.3°
› Residual Sugar (g/l)	0.3
› Acidity (g/l)	5.34
› pH	3.43
› Age of vines	20
› Yields	45 hl/ha
› Grapes	Pinot Noir: 100 %



Tasting notes by Serge Dubs, World's Best Sommelier 1989

An engagingly young and fresh robe which brings to mind the deep red of fully ripe griotte cherries, with purple highlights and the pleasant transparency of a claret wine.

Its invitingly beautiful aromatic character is young, precise and clearly stated with a fruity pleasantness which lets the pinot noir grape stand out. Hints of red fruit, cranberry, redcurrant, griotte cherry, hawthorn blossom, wood-flowers associated with a nice youthful freshness.

On the palate it is a full-bodied and elegant wine that is invitingly smooth, direct, clear and agreeably thirst-quenching with its aromatic and pleasant typically Pinot after-taste.

This is a claret wine which should be consumed during its youth, within two years, at a cool temperature between 13 and 15°.

This is a summer-season wine which goes very well with most dishes: sweetmeats, sausages, cold-cuts, ham, grilled meat; and with grilled fish: salmon, smoked trout; white-meat: pork shoulder, roasted poultry, pot au feu, meat pâtés; or game: pheasant, deer.



@FamilleHugel