Pinot Noir HUGEL 2005

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
The sheer quality of this vintage emerged progressively as the harvest unfolded. Throughout the season the vines were in superb condition, and a true "Indian Summer" at the end of the harvest enabled us to pick our best vineyards late and under optimum conditions.
Everything indicates that 2005 will be a great vintage. Grapes were healthy and ripe, balanced by excellent acidity. The wines confirm our early optimism, showing great aromatic purity and class on a par with the finest vintages.

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.

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

VARIETAL
Pinot Noir 100%

TECHNICAL DATA
Age of vines: 15 years old
Yield: 45 hl/ha hL/ha

TASTING NOTES BY SERGE DUBS, WORLD'S BEST SOMMELIER 1989
Young and light in colour, crimson, red peony, fresh raspberry, with a very nice sheen.
It has a frank, open, youthfully fruity bouquet of soft fruit : redcurrant, wild raspberry and bigarreau cherry.
Light and easy-going on the palate, dry and uncomplicated to enjoy, preferably slightly chilled at 14 to 15°C, with simple, coarse country food, tripe, potted meat, white meat, boiled poultry, or with fish, grilled or in sauce.
27 May 2007

1ZF0WR