



FAMILLE
HUGEL
ALSACE - FRANCE



Pinot Gris Vendanges Tardives 2009

Great specialty for several generations of the Hugel family, who drafted the law on late harvest. Wine with great power and longevity to taste religiously by itself during a special occasion.

THE VINTAGE

Not only a fabulous vintage in Alsace but, just like in 1990, also a great vintage all over Europe. 2009 was an emotional vintage for us too, without the benevolent presence of "Uncle Johnny", but with a strong symbol as the two young cousins, Jean Frédéric and Marc André, both born in 1989, worked together at their first harvest.

This was a rich but harmonious vintage, with record levels of ripeness, enabling us to produce a full range of wines including, for the first time since 2001, both Riesling VT and SGN.

QUICK VIEW

These wines made from overripe grapes are picked well after the classic vintage and in the greatest years only. The action of noble rot (*botrytis cinerea*) gives them an almost unlimited ability to age. They are part of the elite of the greatest wines in France.

VINEYARDS & VINIFICATION

Produced in a selection of the finest plots of the Hugel estate in lower and heavier parts of the grand cru **Sporen**, rich in clay and in our best plots in the chalky Pflostig.

Harvest date : 14 & 15 October 2009 Potential alcohol : 16,8°

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 extensively in our cellars until released for sale.

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| › Alcohol level | 12.3° |
| › Residual Sugar (g/l) | 75 |
| › Acidity (g/l) | 6.12 |
| › pH | 3.48 |
| › Age of vines | 30 |
| › Yields | 28 hl/ha |
| › Grapes : | |

- Pinot Gris 100%



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

Youthful in colour, linden green with lemon yellow hints, like a fully ripe bunch of white grapes, with no sign of age or oxidation, lively and star bright.

Softly rich and unctuous, the wine clings to the glass.

The bouquet is aromatic, expressively grapey, nicely ripe yet not over-ripe, allowing the charm of the Pinot Gris to shine though, young, fresh and airy.

Aromas of white peach, candied citrus fruit, citron marmalade, marshmallow, liquorice, mullein, acacia blossom, elderflower, hop flower, a deft touch of woodsmoke, iodine and damp moss.

On the palate, the wine is tasty, almost juicy, yet not excessively sweet thanks to a good structure and a joyful, attractive liveliness.

Still rather young, this wine of multiple charms will attract all those who wish to be conquered. Drink it at 8°C in from 3 to 8 years.

Enjoy it with foie gras, game terrine or various cheeses : blue, matured, vacherin, reblochon. With river and sea fish in cream sauce. With desserts : fruit tarts, cakes.



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