



FAMILLE
HUGEL
ALSACE - FRANCE



Pinot Gris Classic 2018

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.

THE VINTAGE

If the short crop of 2017 caused a lot of frustration, 2018 wiped it out completely with a mythical year. This cult vintage to be took a while to start, though, with a late budding on April 10th. But the warm conditions, continued long after the end of harvest treated the vine to offer us an unprecedentedly early vintage. Blooming completed on June 5th after 10 days! Ultra-fast canopy development had us run behind our vines all season long. Harvest started on September 5th (record early date) with quite a few gems made; the Pinot Noirs and the sweet wines are the true stars of this remarkable vintage. 2018 is a warm year, but without excess. 2018 vintage will be a great one!

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.

VINEYARDS & VINIFICATION

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.

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 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.

- > Alcohol level: 14.46 °
- > Residual Sugar (g/l): 6.7
- > Acidity (g/l): 5.57
- > pH: 3.29
- > Age of vines: 28
- > Yields: 55 hl/ha
- > Grapes: Pinot Gris 100%



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

There is a certain bright sparkling youth in its pale green colour that brings to mind fir tree leaf buds in springtime. Tight, smooth and sophisticated legs.

The nose is agreeably aromatic, harmoniously filled with ripe fruit such as apple, pear, apricot, brioche, vanilla, pistachio charmingly laid over a generous harmony that is not too heavy with a full and delicately perfumed finish.

On the palate it is a fine and juicy example of balance and sophistication energised by its wonderfully refreshing finish.

This is a very fine Classic Alsace Pinot Gris, it is precise, reassuring, pure and correct...

Very attractive during its youth but can also be laid down for 3 to 5 years.

This wine has a very diplomatic personality which will combine well with all sorts of dishes such as sea or freshwater fish, lobster, langouste, red mullet and white meat such as poultry, veal or pork. Best served at 8°C.



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