



FAMILLE
HUGEL
ALSACE - FRANCE



Pinot Gris GROSSI LAÛE 2010

Grossi Laüe signifies the finest vineyards in Alsace dialect and represents an equivalent to the German Grosses Gewächs or the Burgundian Grand Cru.

THE VINTAGE

The winter of 2010 was particularly harsh, with more than 30 days below zero, and temperatures dropped as far as -17°C. Budburst on 8 April was early, but flowering which began on 10 June took almost 3 weeks to finish due to cool temperatures. July was exceptionally hot and sunny, before cold, damp and rainy weather set in throughout August and into September. Ideal weather conditions returned on 11 September, with not a drop of rain for 6 weeks. Our harvest began on 27 September and ended on 26 October. Maturity reached record levels, the highest for 50 years, with good acidity, similar to 1996. Crop size was 30% below average, and even lower for Gewurztraminer.

Superb wines with magnificent balance, purity and fruit. 2010 is a great classic vintage, with good ageing potential.

QUICK VIEW

Great classic Pinot Gris which will gain in complexity for 8 years or more. Its minerality and long complex aftertaste will make it the ideal partner to white meat and dishes with mushrooms.

VINEYARDS & VINIFICATION

From a selection of the 3 finest plots of the Hugel estate in the chalky Pflostig.

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). This particular vintage was fermented in used Pinot Noir barrels, kept on lees with bâtonnage and underwent malo-lactic fermentation. The following spring, the wine was lightly filtered just before bottling, and the bottles were then aged extensively in our cellars until released for sale.

› Alcohol level	15.3°
› Residual Sugar (g/l)	9.7
› Acidity (g/l)	6.43
› pH	3.5
› Age of vines	30
› Yields	40 hl/ha
› Grapes :	Pinot Gris 100%



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

Very young pale green colour with complementary straw yellow hints, star-bright and crystal-clear, clinging softly to the glass.

The bouquet is immediately seductive, open and harmonious, so uncommonly expressive that it awakens the senses and the palate.

It is agreeably fruit-driven : very ripe yellow fruit, apricot, Golden Delicious apple, greengage, acacia honey, fresh brioche and liquorice, with that light, slightly smoky, flinty touch that authenticates an excellent, ripe Pinot Gris, without any botrytis.

The same harmony and balance can be found on the palate, which is soft and tender, with excellent structure, smooth and charming, giving a very tasty, dry finish that is refined and generous. Already so approachable that it can be enjoyed at once, this great wine can be aged for 3 to 12 years. Serve it with duck or goose foie gras, pan fried liver with apple, apricot or mango, with fish dishes in homardine sauce, crayfish, crab, red mullet, scampi gratin and especially with white meat, poultry, partridge, roast quail, topside of veal, meat terrine or game. Chill to 8 to 10°C.

Yet it can be enjoyed on its own, at any time of the day, just for the pleasure of savouring a perfect, exceptional wine.



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