



HUGEL & FILS
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Pinot Gris Tradition 2011

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

Harsh winter of 2011 with 26 days below zero. Early budding on April 7, May warm and dry and flowering 15 days ahead of time. Summer cool, damp and gloomy. Return to idyllic weather two weeks before harvest started on September 12, without any precipitation from beginning to end. Excellent maturity in a fair size crop with soft acidity. Wines already charming, easy to approach and early to drink soon after bottling.

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 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 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:	14.20°
› Residual Sugar (g/l):	3.5
› Acidity (g/l):	5.56
› pH:	3.38
› Age of vines:	25
› Yields:	55 hl/ha
› Grapes:	

- Pinot Gris 100%



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

Very attractive to the eye, a generously intense colour, star bright, concentrated straw and lemon yellow, with a hint of pistachio green.

The bouquet is a treat, a well-balanced range of aromas, acacia honey, apricot, zan, liquorice, fresh almond, greengage and lightly smoked brioche.

Perfectly dry, yet soft, fleshy, juicy and full-bodied. A long, tasty finish, with depth and texture.

Already drinking well, it can be enjoyed now or over the next three years.

A beautiful wine of fine character, for gastronomic dishes of sea or river fish in crayfish or lobster sauce, or with spicy food like lamb curry, red mullet fillet with curcuma, monkfish with saffron, but it will also go well with poultry, pheasant, white meats, veal chop with wild mushrooms, game terrine, duck foie gras...

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