



HUGEL & FILS
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Pinot Blanc 2010

It is now the most planted varietal in Alsace. Delicate, subtle and well built, it makes an excellent aperitif because, although nicely rounded, it is also refreshing.

The perfect all-purpose dry white wine, it goes well with country buffets, seafood and white meats

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

It is the most approachable wine of Alsace and also the most consistent year in year out. Not far in style from an unoaked Chardonnay such as a Macon or Chablis

VINEYARDS & VINIFICATION

Harvested in the first days of harvest, exclusively by hand, from clay and limestone vineyards in a dozen of the most favoured localities in and around Riquewihr.

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.

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|------------------------|-------------------|
| › Alcohol level | 12.35° |
| › Residual Sugar (g/l) | 0.4 |
| › Acidity (g/l) | 6.49 |
| › pH | 3.23 |
| › Age of vines | 25 |
| › Yields | 60 hl/ha |
| › Grapes : | |
| | • Pinot Blanc 50% |
| | • Auxerrois 50% |



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

Beautifully youthful colour, fresh, lively and crystal clear, with pale green and lemon yellow hints. The bouquet is expressively fruit-driven but restrained, with fine, open aromas of white peach, lime-blossom, spring flowers, pistachio and fresh moss.

In the mouth, the very agreeable sensation of a dry wine, wonderfully refreshing, that leaves the palate clean, lively and joyful.

A good wine that is spontaneously easy to enjoy. Serve it at 8°C now or within 3 years, with all sea and river fish, in court-bouillon, grilled, in cream sauce, smoked or marinated, with starters, or with asparagus, jellied mackerel, seafood platters, and with goat or ewes milk cheese.

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