



HUGEL & FILS
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Pinot Noir 2012

Made from the famous grape variety of Burgundy, this agreeable red wine presents a distinctive Alsace character. Supple, with intense fruit, it can be drunk with charcuterie, red meat and cheese.

THE VINTAGE

12 days of bitter cold in February (-18°C), budburst early April, flowering spread over 3 weeks. Damp early summer but superb August. Harvest began on 24 September. Superb grapes. Patchy weather during part of the harvest then fine sunny intervals. Fine well-balanced classic wines, similar to 2011 but richer and with more depth, yet already accessible. Hugel did not make any SGN in 2012.

QUICK VIEW

Pinot Noir now represents 8% of the total production of Alsace and with global warming the wines are steadily gaining in density.

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. A cool and long growing season give this unique dry wine great finesse and balanced intensity.

The grapes are taken in small tubs to the winery, they are 100% destemmed and macerated for 6 to 7 days. After malo-lactic fermentation, the wine is matured in vats until it is bottled in early summer the following year.

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	12.61°
› Residual Sugar (g/l)	0,3
› Acidity (g/l)	5,65
› pH	3,54
› Age of vines	20
› Yields	45 hl/ha
› Grapes :	

- Pinot Noir: 100 %



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

Its young red colour recalls wild raspberry and griotte cherry, bright and clear, moderately limpid.

Youthful, delicately aromatic bouquet of flowers and fruit : bilberry, cherry, raspberry, may blossom and slightly smoky woodland.

Well-balanced and harmonious on the palate, easy-drinking, pleasantly dry, a touch of tannin to give structure and depth, with an agreeably fruity finish. A textbook aromatic Pinot Noir. Enjoy it young within 2 years, served at 14-16°C.

An approachable, easy-drinking wine to drink with rustic food, sausage, charcuterie, ham, barbecue, or with fish, grilled, smoked or even poached , or with white meat...

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