



FAMILLE HUGEL



Pinot Noir HUGEL 2006

AOC Alsace, Alsace, France

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.

QUICK VIEW

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

THE VINTAGE

The harvest began on 27 September in bright sunshine... but after a season of climatic ups and downs. There was a heat wave in July, followed by an August that seemed like November, until excellent weather in early September saved the crop. Two days of warm rain just one week before the vintage put everyone in their starting blocks and so set the rhythm for the harvest. This was a true vintners' vintage, where rigorous and skilful vinification has been rewarded with success. There are some very fine Gewurztraminers.

IN THE VINEYARD

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

WINEMAKING

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.

PRESENTATION

Photos of bottles and labels, 3 definitions, max 300dpi

VARIETAL

Pinot Noir 100%

11.85° % VOL.

TECHNICAL DATA

Residual Sugar: 0.1 g/l

Tartaric acidity: 5.4 g/l

pH: 3.53

Age of vines: 20 years old

Yield: 60 hl/ha hL/ha

TASTING NOTES BY SERGE DUBS, WORLD'S BEST SOMMELIER 1989

Brilliant cherryade red, a light claret colour, youthfully clear, fresh, bright and limpid.

The bouquet is young, agreeably frank, displaying aromas of soft red fruit : raspberry, cherry and wild cranberry.

This light red wine is refreshing, without any tannin or astringency, easily approachable and will go well with both fish and white meat.

I would recommend serving it slightly cooler than a heavier red wine, at 13 or 14°C.

Enjoy its youthful freshness with light, convivial food, tripe, potted meat, sausage, white meat, chicken casserole, or fish, both grilled and in sauce.

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Famille Hugel

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ABUSE OF ALCOHOL IS DANGEROUS FOR YOUR HEALTH. DRINK RESPONSIBLY.

