



# FAMILLE HUGEL



## Pinot Gris VENDANGE TARDIVE 1989

AOC Alsace, Alsace, France

*great specialty for several generations of the Hugel family, who drafted the law on late harvest.*

*Wine with great power and longevity to taste religiously by itself during a special occasion.*

### QUICK VIEW

These wines made from overripe grapes are picked well after the classic vintage and in the greatest years only. The action of noble rot (*botrytis cinerea*) gives them an almost unlimited ability to age. They are part of the elite of the greatest wines in France.

### THE VINTAGE

An historic vintage that coincided with our 350th anniversary. After a warm and dry summer, the harvest began early, on 27th September. It was a comfortable vintage for the classic range of Alsace wines, from the principal grape varieties.

However, for wines made from over-ripe, botrytised grapes, it was an exceptional vintage. By the time the harvest ended on 9th November, record natural sugar levels had

been achieved, such as we had not seen since 1945, while the SELECTION DE GRAINS NOBLES wines outshone even those of the famous 1976 vintage.

### IN THE VINEYARD

Produced in a selection of the finest plots of the Hugel estate in lower and heavier parts of the grand cru Sporen, rich in clay and in our best plots in the chalky Pflostig.

Harvest date : 24. Oct. 1989 Potential alcohol : 17,6°

### WINEMAKING

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 extensively in our cellars until released for sale.

### PRESENTATION

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

### VARIETAL




Pinot gris 100%

**13.9° % VOL.**

### TECHNICAL DATA

Residual Sugar: 62.2 g/l

#### Famille Hugel

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hugel.com   

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



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

A very concentrated, exceptionally intense yellow-gold colour.

A full, open bouquet of honey, candied fruit, botrytised grapes, very over-ripe.

Superbly balanced despite being almost liquorous, silky, velvety, with lots of finesse.

1989 was the ideal vintage for Tokay Pinot Gris Vendange Tardive, thanks to the spontaneous over-ripeness in the vineyards.




Drink or keep from 10 to 20 years.

September 3, 1996

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