



FAMILLE HUGEL



Pinot Gris SGN 1989

AOC Alsace, Alsace, France

An absolute nectar ! 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 single berry selection of overripe and shrivelled grapes picked one by one and produced 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 from over-ripened grapes, picked one by one in a selection of the oldest plots of the Hugel estate in the heart of the grand cru Sporen made up of Lias clay-marl, decalcified on the surface, exceptionally rich in phosphoric acid and in our best plots in the chalky Pflostig vineyard.

Harvest date : 24 Oct. 1989 Potential alcohol : 21°7

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%

13.8° % VOL.

TECHNICAL DATA



Residual Sugar: 135 g/l

VIDEO

<http://www.youtube.com/watch?v=jAvGXf27S8Q>



Famille Hugel

3, rue de la première Armée, 68340 Riquewihr
Tel. +33389479215 - info@hugel.com
hugel.com  

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



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

Immediately, at first sight, its golden orange-yellow colour attracts the connoisseur's attention.

It is so deep and bright that it is almost mesmerising.

The bouquet is a festival of aromas, of honey, quince, spices and flowers.

On the palate it is sheer heaven, a liqueur-like, unctuous wine, delicately sweet, caressing and captivating.

An exceptional wine from a vintage with ideal, optimum conditions for Sélection de Grains Nobles wines.




A collector's wine, for lovers of the very finest wines.

September 3, 1996

Famille Hugel

3, rue de la première Armée, 68340 Riquewihr

Tel. +33389479215 - info@hugel.com

hugel.com   

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

