



# FAMILLE HUGEL



## JUBILEE Pinot Gris 1994

AOC Alsace, Alsace, France

*It's our own interpretation of the expected quality of the best Pinot terroir of Riquewihr, the Pflostig. Profound, suave and with great complexity, it will still improve for years and keep for decades.*

### QUICK VIEW

Great classic Pinot Gris which will gain in complexity for 8 years or more. Its minerality and long complex aftertaste will make it the ideal partner to white meat and dishes with mushrooms.

### THE VINTAGE

An uneven vintage in Alsace, but some nice surprises. Budburst was early, flowering was perfect, and the summer was torrid. September was damp. The harvest began on 28th September. The condition of the bunches varied considerably according to the size of the crop. Excepting some Riesling vineyards, overall maturity was satisfactory.

### 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.

### 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%

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

Yellow golden colour but, already slightly evolved, rich, deep with a fat, rather thick meniscus. The nose is open and well integrated, round, with honey flavours, liquorice, and baked apples. It is a wine which is quite well structured with full body but without heaviness. It is silky, fat, round and tender, very expressive and tasty on the palate. A wine which fills the palate, for ideal drinking within 2 to 5 years with fish of river and sea, in sauce. It can accompany very well shrimps, lobster, crayfish, crab. It is a white wine which can even beautifully accompany white meat such as poultry, turkey or roast veal.

June 17, 1996

#### Famille Hugel

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

