



FAMILLE HUGEL



JUBILEE Pinot Noir 2002

AOC Alsace, Alsace, France

A Pinot Noir with real density, profound and deep which year after year comes nearer to the Côte d'Or !

A truly complex red wine, for white or red meat.

QUICK VIEW

This wine is gradually improving as the vineyards we have planted with the best burgundian clones since the early 90's start to reach their full potential.

THE VINTAGE

In Alsace, the year 2002 began with an extremely cold January, and the ground was frozen solid for one whole month. Spring was alternately sunny and rainy with no spring frost. Flowering took place in mid-June, very quickly and very evenly, with neither coulure problems, nor even any millerandage. As a large harvest looked likely, in early July we began an unprecedentedly severe green harvest programme that continued until mid-September. Alsace escaped the bad summer weather that affected other parts of Europe, and by mid-September we were expecting an abundant crop of good quality. Harvest began on 30 September with good weather conditions but a few days of gloomy weather caused deterioration in the sanitary state of some grapes and kept levels of acidity high. Overall, ripeness levels were excellent and beaums range from 11.4% for Pinot Noir to 13.4% for Gewurztraminer.

IN THE VINEYARD

The heart of this Pinot Noir JUBILEE comes from a vineyard planted in 1966 in our family estate in the Pflostig slope, with an average yield of under 40 hl/ha and potential alcohol of more than 12°.

WINEMAKING

The grapes are destemmed and macerated for about 2 weeks, with manual immersion of the cap (pigeage) to ensure the best possible extraction. The wine is matured for almost 10 months in small oak barriques, which are partially renewed each year.

PRESENTATION

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

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

With its dark ruby red colour, unusually deep and intense for a Pinot Noir, there can be no doubt – this is a real red wine.

Deliciously expressive and open, the bouquet is perfect, predominantly soft red fruit (cherries, stewed raspberries, blackcurrant liqueur, blackberries) but also with hints of woodland, bolet mushrooms, dark tobacco, a little toast and vanilla, the whole nicely balanced.

The wine has good body and structure, with supple, chewy tannins. It is nicely long on the palate, well balanced and harmonious, with a very subtle elegance as the final touch.

A wine to drink now or over the next 5 years, at between 16 and 18°C in order to preserve its refreshing, clear cut and tonic red fruit character, with red meat, T-bone steak, leg of lamb or rack of veal.

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

