



# FAMILLE HUGEL



## Pinot Gris JUBILEE 2004

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

The years go by, but each is different from the last. After a 2003 vintage that was one of the earliest ever recorded, but with greatly reduced volumes and low acidity, 2004 was a much more "normal" vintage. The grapes were remarkably healthy to begin with, levels of acidity were excellent, and a comfortable volume was forecast.

After a generally damp summer, exceptionally fine weather in September sealed the destiny of this 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.

### 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%

### TECHNICAL DATA



Age of vines: 35 years old

Yield: 40 hl/ha hL/ha

### VIDEO

<http://www.youtube.com/watch?v=wcXzYFS-vck>

#### Famille Hugel

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



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

A pleasant, pale straw yellow colour, it has nice brightness and depth.

The very fine, delicate, open bouquet of fresh fruit is quite floral and harmonious overall with a touch of liquorice.

It is agreeably fresh on the palate, with an ideal framework of acidity that reinforces the impression of an elegant, refined wine despite its body and firm structure. The wine is utterly charming, yet restrained, making it suitable to partner a wide variety of dishes. It goes well with sea or river fish, lobster, shellfish, white meats, veal, poultry, partridge etc.

Serve it at 10°C now or within 5 years.

2 August 2007

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