



# FAMILLE HUGEL



## Pinot Noir JUBILEE 2003

AOC Alsace, Alsace, France

*A Pinot Noir with real minerality, profound and deep which year after year comes closer to that of a Côte d'Or ! A truly profound and complex red wine, aged 8 to 10 months in partially renewed oak barriques.*

### 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

2003 was the earliest vintage in Alsace since 1893 !

It was a very unusual year that will long remain in our memory. Budburst was early, flowering began at the end of May, summer was scorchingly hot and dry, and picking for the still wines began on 8 September. For young vines and for vines planted on lighter soils the crop was particularly small. Results vary widely from vineyard to vineyard, but in general it was a better year for clay-limestone soils.

Overall volume was 25% below average. The wines are rich and full, with low acidity levels, much like in 1947

### 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

### VARIETAL




Pinot Noir 100%

### VIDEO

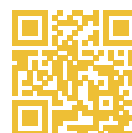
[http://www.youtube.com/watch?v=H\\_CEYVpa09E](http://www.youtube.com/watch?v=H_CEYVpa09E)



#### Famille Hugel

3, rue de la première Armée, 68340 Riquewihr  
Tel. +33389479215 - [info@hugel.com](mailto:info@hugel.com)  
[hugel.com](http://hugel.com)   

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



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

Dark, garnet, ruby-red in colour, so deep that it is almost opaque, with a shimmering, silky robe. A picture of frivolous, self-assured, gilded youth, fully aware of its own worth, this gift from an exceptionally mature vintage brims with sunshine and concentration, and is rich in colouring matter and noble tannins from juicy, very ripe grapes.

For the moment, its bouquet is still reserved, but gives an inkling of tremendous concentration and intensity, of almost candied soft fruit, blackcurrant liqueur, bramble, raspberry, blueberry, enhanced by hints of vanilla, toast, woodland, summer truffles, nicely mineral, all wrapped up in an elegant touch of oak that will be fully integrated within 2 to 3 years.

In the mouth, everything confirms that this is an exceptional Pinot Noir. Its body, richness and roundness perfectly envelop the entire palate with the very ripe tannins that confer rigour and distinction, and which only occur in exceptional vintages.

Reminiscent of the 1990 vintage but with even more concentration, this is a collector's wine to lay down for the future.

Drink it at 18°C in from 3 to 10 years, with red meat, rib of beef, leg of lamb, venison, braised beef, marinated pork cheeks.

October 14, 2004

