



FAMILLE
HUGEL

▶ Alcohol content	13.39%
▶ Residual sugar (g/l)	3.5
▶ Acidity(g/l)	5.19
▶ PH	3.27
▶ Age of vines	33 yo
▶ Yields (hl/ha)	67
▶ Grapes:	
Pinot Blanc	50%
Auxerrois	50%

Quick View

It is the most approachable wine of Alsace and also the most consistent year in year out. Not far in style from an unoaked Chardonnay such as a Macon or Chablis.



Tasting

The wine welcomes us with a light and bright robe. The nose, discrete, subtle and racy opens up on delicate floral notes, without excess, without a need to shout. On the palate, it is freshness that dominates, green apple and yellow plum, fresh hay bring up generosity and a lingering salivating structure invites for a bite.

PINOT BLANC 2022

It is now the most planted varietal in Alsace. Delicate, subtle and well built, it makes an excellent aperitif because, although nicely rounded, it is also refreshing.

The perfect all-purpose dry white wine, it goes well with country buffets, seafood and white meats.

The Vintage

If proof needs be of climate change, 2022 is once again an earliest vintage in history in Alsace. But one not to rush into starting the picking. Once again winter was mild and budbreak as early as April 5th in Riquewihr, luckily making the episode of frost of April 3rd painless across most of the region. The hot conditions of May and June (26 to 32° all along) made for most of the earliness of the vintage with blooming May 23rd and especially drought conditions across all of France until harvest making for a very healthy crop. Acidity levels are low, and ripeness levels very high. Quality is extra across the board and the wines dense and concentrated. Hugel started picking 8 days after the rest of Alsace on September 12th and rightly did so, and finished in just over 3 weeks, a record speed. 2022 will be a benchmark vintage for Pinot Noirs especially.



In the vineyard

Harvested in the first days of harvest, exclusively by hand, from clay and limestone vineyards in a dozen of the most favoured localities in and around Riquewihr.



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 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 in our cellars until released for sale. The whole production of this wine is closed with DIAM the cork without the risk of cork taint.



#FamilleHugel