



FAMILLE HUGEL



Pinot Noir HUGEL 2007

AOC Alsace, Alsace, France

Made from the famous grape variety of Burgundy, this agreeable red wine presents a distinctive Alsace character. Supple, with intense fruit, it can be drunk with charcuterie, red meat and cheese.

QUICK VIEW

Pinot Noir now represents 8% of the total production of Alsace and with global warming the wines are steadily gaining in density.

THE VINTAGE

For those who love elegant, pure, well balanced wines, 2007 was a benchmark vintage. Having enjoyed the longest period of maturation of the past 25 years, the grapes were perfectly ripe and healthy with great intensity of flavours.

2007 should prove to be a vintage to lay down the finest Alsace wines for many years.

IN THE VINEYARD

Harvested 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 winery, they are 100% destemmed and macerated for 6 to 7 days. After malo-lactic fermentation, the wine is matured in vats until it is bottled in early summer the following year.

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.

PRESENTATION

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

VARIETAL

Pinot Noir 100%

11.85° % VOL.

TECHNICAL DATA

Residual Sugar: 0.1 g/l

Tartaric acidity: 5.76 g/l

pH: 3.42

Age of vines: 20 years old

Yield: 45 hl/ha hL/ha

VIDEO

<http://www.youtube.com/watch?v=ctVKVPzum3M>

Famille Hugel

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hugel.com   

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



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

Fairly clear colour, claret red translucent and bright.

Pleasant nose, representative of what one expects of a traditional Alsatian Pinot Noir to drink fairly young in 2-5 years, with aromas of red fruits, currants, cherries in brandy, morello, forest and hay, vanilla.

Pleasant in the mouth, perky, easy to drink, tender with a subtle presence of tannins that gives it a good texture and palatability.

Wine to drink between 12 and 16° C with appetisers, meat stew, game, sausages, bacon, or white meat, poultry, veal, pork. May also accompany fish dishes as this wine is light with soft tannins.

April 15, 2010

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