



# FAMILLE HUGEL



## Pinot Noir JUBILEE Les Neveux 2003

AOC Alsace, Alsace, France

*A Pinot Noir with amazing density, profound and deep which succeeds the 1990 vintage and now comes closer in depth to a Côte d'Or ! A truly profound and complex red wine, aged 8 to 10 months in partially renewed oak barriques, for red meat and even game.*



### QUICK VIEW

This special cuvee comes from the vineyard bought in 1985 by the 3 nephews of Johnny and was planted in 1966. This exceptional vineyard now reaches its 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

This single vineyard Pinot Noir JUBILEE comes from the sole vineyard planted in 1966 acquired by the nephews in the Pflostig slope. Average yield of under 30 hl/ha and potential alcohol of more than 14° !

### WINEMAKING

The grapes were destemmed and macerated for almost 2 weeks, with manual immersion of the cap (pigeage) to ensure the best possible extraction. The wine was matured for almost 10 months, only in new oak barriques, which was the first time since 1990.

### PRESENTATION

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

### VARIETAL

Pinot Noir 100%

**13.55° % VOL.**

### TECHNICAL DATA

Residual Sugar: 0.1 g/l

Tartaric acidity: 5.2 g/l

pH: 3.72

Age of vines: 37 years old

Yield: 28 hl/ha hL/ha

### VIDEO

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

### Famille Hugel

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

Outstanding ruby red in colour, very dark blood orange, a fine purplish meniscus, opaque, visibly tannic, with even more depth and intensity than the famous 1990 vintage.

The very youthful bouquet is still closed, restrained, dominated at present by toasted aromas thanks to being aged in first-rate oak barrels like the most prestigious wines of Burgundy.

Its extraordinary concentration and intensity are immediately obvious, with aromas of very ripe fruit: black cherry, blackberry, bilberry, blackcurrant, enhanced with nuances of dark tobacco, leather and black Périgord truffles.




Rich, rounded, full bodied and opulent, it rapidly envelops the entire palate with tannins that are still quite firm but perfectly ripe, giving a structure that is ample, solid and distinguished, showing that this is an exceptional Alsace wine that will age well, the result of grapes with a degree of ripeness that is rarely attained.

This wine is far too young to display its array of talents. The minor imperfections of youth that currently make it seem rather firm will melt away with time, along with its tannins, to give a wine that will be soft, silky, plump, well structured and full bodied. A wine to cellar now for at least 5 years, it will be perfect when drunk in 5 to 12 years' time. A collector's piece...

Drink it at 16°C, preferably decanted, particularly with beef, ribs, leg of lamb, young wild boar, venison.

October 14, 2004

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