



# FAMILLE HUGEL

## Famille Hugel, Estate, Pinot Noir, AOC Alsace, Blanc, 2022

AOC Alsace, Alsace, France

*Exclusively sourced from our estate-owned vineyards, this Pinot Noir Estate expresses a more precise and accomplished style of the varietal, combining finesse, structure and elegance.*



### THE VINTAGE

If further proof were needed to convince climate skeptics, 2022 once again stands as one of the earliest vintages in Alsace history. Yet it was also a year where patience was essential when it came to harvest timing.

A mild winter led to an early budbreak on April 5th in Riquewihr, fortunately sparing the region from damage during the frost episode of April 3rd. The warm conditions throughout May and June (26–32°C) largely explain the exceptional precocity of the vintage, with flowering recorded as early as May 23rd.

An exceptionally severe and prolonged drought across France ensured pristine sanitary conditions in the vineyard. Acidity levels are low, while ripeness reached remarkable levels. Overall quality is outstanding, with wines showing great density and concentration.

Hugel began harvesting on September 12th, eight days after the rest of Alsace, and completed picking in a record time of just over three weeks.

2022 will undoubtedly stand as a benchmark vintage, particularly for Pinot Noir.

### IN THE VINEYARD

This Pinot Noir Estate is sourced exclusively from our estate-owned vineyards around Riquewihr, with a significant proportion coming from the Pflöstig, a limestone-rich site long regarded as one of the estate's hidden gems.

These clay-limestone soils bring structure and tension, while preserving the finesse of Pinot Noir.

Les vignes sont cultivées en agriculture durable, sans intrants de synthèse, avec une attention particulière portée à l'équilibre naturel de chaque parcelle.

La vendange est réalisée à la main en petits contenants afin de préserver l'intégrité des raisins.

### WINEMAKING




After destemming, the berries undergo a maceration of around two weeks with daily punch-downs, allowing for a gentle and controlled extraction.

Pressing is carried out with great care, with free-run and press wines kept separate.

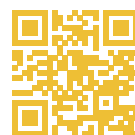
Fermentation and ageing begin in Burgundian oak barrels used for several vintages, bringing subtle oak influence along with greater roundness and depth, without masking the fruit. The wine is then aged for one year in traditional foudres, followed by further bottle ageing until release.

A Pinot Noir of great precision, combining aromatic purity, fine tannins and balance.

### Famille Hugel

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hugel.com   

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



**VARIETAL**

Pinot Noir 100%

**13.48 % VOL.**

Contains sulphites.

**TECHNICAL DATA**

Residual Sugar: 0.8 g/l

Tartaric acidity: 5.63 g/l

pH: 3.5

Age of vines: 30 years old

Yield: 40 hL/ha

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**AGEING POTENTIAL**


10 to 15 years

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