



FAMILLE HUGEL



Pinot Gris VENDANGE TARDIVE 1990

AOC Alsace, Alsace, France

great specialty for several generations of the Hugel family, who drafted the law on late harvest.

Wine with great power and longevity to taste religiously by itself during a special occasion.

QUICK VIEW

These wines made from overripe grapes are picked well after the classic vintage and in the greatest years only. The action of noble rot (*botrytis cinerea*) gives them an almost unlimited ability to age. They are part of the elite of the greatest wines in France.

THE VINTAGE

A truly exceptional vintage in Alsace, part of the famous trilogy of 1988-1989-1990 when, for the first time ever, we were able to produce VENDANGE TARDIVE wines in all 3 varieties in 3 successive vintages. The harvest began on 4th October and ended on 27th November. Thanks to perfect climatic conditions throughout the year, the grapes were fully ripe and so sound that botrytis did not develop.

IN THE VINEYARD

Produced in a selection of the finest plots of the Hugel estate in lower and heavier parts of the grand cru Sporen, rich in clay and in our best plots in the chalky Pflostig.

Harvest date : 26. Oct. 1990 Potential alcohol : 16,6°

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 or 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 extensively in our cellars until released for sale.

PRESENTATION

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

VARIETAL



Pinot gris 100%

13.7° % VOL.

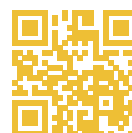
TECHNICAL DATA

Residual Sugar: 50 g/l

Famille Hugel

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



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

Very bright yellow straw gold.

Still young, very concentrated, but fresh and aromatic, full, soft, complex, with aromas of acacia honey, quince preserve, brioche, liquorice. Delicately smoky with the tiniest, most elegant whiff of Virginia tobacco.

An attractive, delicate, supple wine, yet sweet and silky. It remains elegant and distinguished because the very high level of residual sweetness is perfectly balanced by ripe acidity. Exceptionally rich and concentrated, it is not at all heavy or cloying on the palate.

In my opinion, for a dessert wine, such balance and harmony is truly extraordinary and extremely rare. I believe that in 1990 the maturity, and even over-ripeness of the Pinot Gris grapes, coupled with a fine acidity, have made this wine exceptional.

A wine to enjoy now or over the next 10 years, with foie gras (terrines, or pan-fried with apples), quince, with any dessert that is not too sweet, with fruit tarts (such as pear, quince or almonds), or of course by itself, at any time when you feel like drinking something exceptional just for enjoyment's sake.

June 14, 1997

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