



FAMILLE HUGEL



Pinot Gris VENDANGE TARDIVE 1998

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

Fourth great vintage in a row, for the first time this century in Alsace ! The weather was uneven all year, but flowering passed without incident, followed by a heatwave from early August until 15th September.

The harvest began early, on 24th September, giving very good results for our bought-in grapes. Grapes from our own Estate were picked under ideal conditions, and gave an appreciable quantity of late-picked over-ripe wines. An excellent crop of Gewurztraminer made up for the very small harvest in 1997.

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 : 13 & 14. Oct.1998

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 raked 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%

13.3° % VOL.



TECHNICAL DATA

Residual Sugar: 56 g/l

VIDEO

<http://www.youtube.com/watch?v=IvPe6Rjaycg>

Famille Hugel

3, rue de la première Armée, 68340 Riquewihr
Tel. +33389479215 - info@hugel.com
hugel.com   

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



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

A drop of this wine is pure poetry, a moment of happiness, simple tasting sensations that will remain in your memory. It is rare to taste a wine of such perfection.

Its robe is silky and intense, a bright yellow gold, while shimmering tears run sleekly down the glass.

A rich, deep, perfectly harmonious bouquet of currants, acacia honey, crystallised orange, citron and liquorice, it is as elegantly ethereal as a twirling ballerina.




The palate is caressed by a multitude of sensations, soft, velvety, suave and sweet, but with a thoroughbred freshness that imparts elegant and distinguished harmony.

An endless aromatic persistence envelops the entire palate.

Enjoy this wine on its own, at 8°C, to appreciate its depth and perfection. Or serve it with foie gras, in a terrine or pan fried, with Stilton or Fourmes cheese, with apple or pear tarts. This wine is perfect now, but it can be kept for another 10 years.

15 May 2007

Famille Hugel

3, rue de la première Armée, 68340 Riquewihr
Tel. +33389479215 - info@hugel.com
hugel.com   

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

