



FAMILLE  
HUGEL

▶ Alcohol content	12.5%
▶ Residual sugar (g/l)	0.3
▶ Acidity(g/l)	5.94
▶ PH	3.39
▶ Age of vines	32
▶ Yields (hl/ha)	37
▶ Grapes: Pinot Noir	100%



### Quick view

This wine is gradually improving as the vineyards we have planted with the best burgundian clones since the early 90's start to reach their full potential.

## PINOT NOIR Grossi Laue 2014

*Grossi Laüe signifies the finest vineyards in Alsace dialect and represents an equivalent to the German Grosses Gewächs or the Burgundian Grand Cru. A Pinot Noir with real minerality, profound and deep which year after year comes closer to that of a Côte d'Or! A truly profound and complex red wine, aged 8 to 10 months in partially renewed oak barriques.*

### The Vintage

Exceptionally mild winter, with practically no frost. Very early budburst around 21 March led to 2 months of anxiety but finally no spring frost. Flowering began very early, around 30 May, which usually means an extremely precocious harvest like 2003, but was uneven and spread over 2 weeks, giving a little coulure especially on Gewurztraminer. In July and early August, record rainfall (147mm) and cool temperatures finally delayed maturity. A very dry September (27mm) without excessive heat ensured slow maturation under ideal conditions. Harvest began on 16 September and ended on 16 October. Yields were very low, lower even than 2013 or 2010. Perfectly healthy grapes, high acidity and superb maturity mean 2014 will be a hallmark vintage, especially for Riesling. Very small yield of late harvest Gewurztraminer VT.



### In the vineyard

The heart of this Pinot Noir comes from a vineyard planted in 1966 in our family estate in the Pflostig slope, with an average yield of under 40 hl/ha and potential alcohol of more than 12°.



### Winemaking

The grapes are destemmed and macerated for about 2 weeks, with manual immersion of the cap (pigeage) to ensure the best possible extraction. The wine is matured for almost 10 months in small oak vats, which are partially renewed each year. The whole production of this wine is closed with **DIAM** the cork without the risk of cork taint.



#FamilleHugel