



FAMILLE
HUGEL

▶ Alcohol content	13.08%
▶ Residual sugar (g/l)	0.40
▶ Acidity(g/l)	4.81
▶ PH	3.68
▶ Age of vines	25 yo
▶ Yields (hl/ha)	50
▶ Grapes: Pinot Noir	100%



Tasting

Don't be fooled by its dashing ruby colour and bright highlights, this pinot noir really has a lot to say for itself. The aroma brings to mind morillo cherries, kirsch, red-current and fresh tobacco with all the clear and abundant fruitiness of an Alsatian wine with no unwanted woody aromas to mask them. On the palate it is wonderfully fresh. The tannin is present but not too hard along with a nice texture that fades away to leave a beautiful structured melody for the final, not too dry, note. A genuine and effective Alsatian Pinot.

PINOT NOIR

2020

Made from the famous grape variety of Burgundy, this agreeable red wine presents a distinctive Alsace character. Supple, with intense fruit, it can be drunk with charcuterie, red meat and cheese.

The Vintage

As expected, 2020 is a vintage marked by the sun, and lovers of 2009, 2011 or 2015 will find in it a worthy successor to these vintages touched by the power of Helios. The clay terroirs of Riquewihr showed once again their excellent resilience to drought and the summer unfolded without damage. The grapes remained extremely sound until the very end of the picking period which began early on September 7th, resulting in beautiful full bodied yet well balanced wines overall.

No late harvest wines were produced due to the "too good" sanitary conditions which forbid the development of botrytis.

Quick View

Pinot Noir now represents 8% of the total production of Alsace and with global warming the wines are steadily gaining in density.

In the vineyard

Harvested in the first days of harvest, exclusively by hand, from clay and limestone vineyards in a dozen of the most favoured localities in and around Riquewihr. A cool and long growing season give this unique dry wine great finesse and balanced intensity.

Winemaking

The grapes are taken in small tubs to the winery, they are 100% destemmed and macerated for 6 to 7 days. After malo-lactic fermentation, the wine is matured in vats until it is bottled in early summer the following year.

The bottles are then aged in our cellars until released for sale. The whole production of this wine is closed with DIAM the cork without the risk of cork taint.



#FamilleHugel