



# FAMILLE HUGEL



## Famille Hugel, Classic, AOC Alsace, Rouge, 2021

AOC Alsace, Alsace, France

*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.*

### QUICK VIEW

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

### THE VINTAGE

2021 already appears as the dark year for French agriculture. An unprecedented frost swiped across the country and part of Europe in the night of the 7th to 8th of April. In the following days, alerts kept popping up, but Alsace went through the episode miraculously almost entirely unharmed. But what hasn't been destroyed by frost was by the worst outbreak of mildew in modern history... The exceptionally rainy and mild weather of the months of May and June saw the development of an episode of mildew, only becoming worse as you went south of the region. We saw our grapes being eaten alive. A dry and cool August and lasting until harvest luckily saved what was left from the crop, but the damage already ranged from 20 to 80% of loss by early August depending on the sites, the volumes at Hugel will be the shortest since 1947. Ironically, it is the drought of September, which will finish to undermine the 2021 crop, reducing even further the yields in juice. But thanks to this cool and very dry weather, what was left of the harvest was in an immaculate sanitary shape! Not a trace of gray rot, and acidity levels that remind us greatly of 2010. Harvest began on September 27th and the reduced crop promises already some very dense and concentrated wines. The rare 2021s will be great cellar worthy wines!

### 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.

**12,49 % VOL.**

### TECHNICAL DATA

Residual Sugar: 0.3 g/l

Tartaric acidity: 5.66 g/l

pH: 3.76

Age of vines: 26 years old

Yield: 49 hL/ha



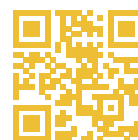
### Famille Hugel

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### 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.

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