



# FAMILLE HUGEL



## Pinot Noir JUBILEE 2005

AOC Alsace, Alsace, France

*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.*

### 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.

### THE VINTAGE

The sheer quality of this vintage emerged progressively as the harvest unfolded. Throughout the season the vines were in superb condition, and a true "Indian Summer" at the end of the harvest enabled us to pick our best vineyards late and under optimum conditions.

Everything indicates that 2005 will be a great vintage. Grapes were healthy and ripe, balanced by excellent acidity. The wines confirm our early optimism, showing great aromatic purity and class on a par with the finest vintages.

### IN THE VINEYARD

The heart of this Pinot Noir JUBILEE 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 barriques, which are partially renewed each year.

### PRESENTATION

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

### VARIETAL

Pinot Noir 100%

**13.05° % VOL.**

### TECHNICAL DATA

Residual Sugar: 0.1 g/l

Tartaric acidity: 5.8 g/l

pH: 3.56

Age of vines: 30 years old

Yield: 35 hl/ha hL/ha

### VIDEO

[http://www.youtube.com/watch?v=H\\_CEYVpao9E](http://www.youtube.com/watch?v=H_CEYVpao9E)

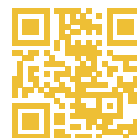
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ABUSE OF ALCOHOL IS DANGEROUS FOR YOUR HEALTH. DRINK RESPONSIBLY.



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

It has an attractive young colour, quite intense ruby red, garnet, slightly crimson, with nice depth and brilliance.

Pure, clean and open, the bouquet is dominated by red fruit : lightly brandied cherry, raspberry, blackcurrant, morello cherry jelly. There are some woodland notes of vanilla and Virginia tobacco leaf, a touch of well-integrated oak that gives complexity, yet it is aromatically fresh and youthful. This well-bred red wine has body and character and a fine tannic structure, making it distinguished but not austere. Already agreeable on the palate, it will be perfect in 2 or 3 years.

Harmoniously well-balanced, the wine displays real elegance.

A wine to enjoy now, although it will reach its peak in 3 to 5 years, with red meat, roast beef, steak in sauce, rack of lamb, fillet of veal, filleted pike perch, in red wine and with marrow.

27 May 2007

