



# FAMILLE HUGEL



## Pinot Gris TRADITION 2005

AOC Alsace, Alsace, France

*Pinot Gris truly dry and gastronomic which reveals itself at the table!  
Rich and rounded, although still dry, it is ideal with terrines, white meats and fish  
in sauce. Of all the Alsace varieties, Pinot Gris has the greatest ageing potential.*

### QUICK VIEW

Rich and full but still dry, it perfectly matches with terrines, white meats and fish in sauce. The most discreet of all varieties in primary aromas, it enjoys the best aging 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

Harvested exclusively by hand from clay and limestone vineyards in a dozen of the most favoured localities in and around Riquewihr with a high percentage of estate grapes.

### 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 racked 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 in our cellars until released for sale.

### PRESENTATION

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

### VARIETAL

Pinot gris 100%

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

Attractive pale yellow colour, with nice depth, still young.

The expressive, fruit-driven bouquet is already quite open, a fresh and elegant palette of very ripe fruit aromas, apricot, greengage, a hint of honey and liquorice, remarkably well-balanced and tempting.




On the palate, the harmony, structure and balance are exemplary. Just dry enough to offset a lively, perky freshness, it is soft and tender yet not heavy, with a long, elegant finish.

This is a classic, textbook Alsace Pinot Gris, well-made, authentic, a great success. It is too good not to enjoy already, but it can be aged ; it will be perfect in 4 or 5 years.

Serve at 8°C with fish, shellfish, lobster, crayfish, white meat, veal, pork, poultry and game birds.

28 July 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.

