



FAMILLE
HUGEL
ALSACE - FRANCE



Pinot Blanc 2015

It is now the most planted varietal in Alsace. Delicate, subtle and well built, it makes an excellent aperitif because, although nicely rounded, it is also refreshing.

The perfect all-purpose dry white wine, it goes well with country buffets, seafood and white meats

THE VINTAGE

2015 will go down as an exceptional vintage for the whole of France with one of the hottest and driest summers since 2003 and a quality reminding us of vintages like 1945 or 1976!

Spring was pleasant and sunny and the vines budded slightly later than usual, around the 13th April, but blossomed during the first weeks of June, an early sign of an early vintage. This was to expect considering heat wave and the record low rain falls, 30mm between 4 May and 24 July!

Riquewihr and its clay soils seem to have escaped the worst and the heavy rain that came in mid-August saved the crop just in time.

We started grape-picking on the 10 September, three days later than the rest of the Alsace, and the first grapes to arrive in the winery gave every indication of an exceptional vintage. Only one day of rain disrupted the harvest, which was already well underway at the time. A nice outbreak of botrytis meant the most part of our Riesling de Schoenenbourg were harvested in late harvest, and once again the Engelkritt (Angels' Vine) won us not one but two "Sélection de Grains Nobles" for this grape variety, the most concentrated being at a potential of 23°!

QUICK VIEW

It is the most approachable wine of Alsace and also the most consistent year in year out. Not far in style from an unoaked Chardonnay such as a Macon or Chablis

VINEYARDS & VINIFICATION

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.

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 vats (at 18 to 24°C). The wine is raked 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. The whole production of this wine is closed with **DIAM** the cork without the risk of cork taint.

› Alcohol level	13.2°
› Residual Sugar (g/l)	3.5
› Acidity (g/l)	5.8
› pH	3.19
› Age of vines	25
› Yields	60 hl/ha
› Grapes :	Pinot Blanc 50% & Auxerrois 50%

Tasting notes by Serge Dubs, World's Best Sommelier 1989

This wine has a very youthful colour, fresh and crystalline with a shimmering pale pastel green colour and silvery highlights. With hints of springtime, pistachio and verbena leaves. Very pleasant, smooth and tender legs. It has a very precise, refreshing, open and expressive nose, enriched with a sound and lively aroma; there is an agreeable and harmonious approach with the fruity spontaneity of green apples, white peaches, lemon balm and spring flowers.

On the palate it is a well-balanced and pleasant dry wine which is also fresh, refreshing, and pleasingly well-rounded with a pleasantly smooth and full structure which begs to be enjoyed, and leaves a nice, fruity and well stated after-taste. An excellent wine which successfully presents the qualities of a largely underestimated grape variety.

It should be enjoyed during its sparkling youth and will also be magnificent if laid down for 3 to 5 years. This is really a full-flavoured, well-made and precise wine. Best served at 8°C; ideal for aperitifs. A perfect opening wine when served at the start of a meal. Excellent value for money.

Best served with sea and fresh-water fish, preferably grilled, in sauce, smoked, marinated or at the start of a meal, with asparagus, Mackerel in aspic, seafood platters, goat or sheep cheese or simply enjoyed as a pleasant, easy to drink white wine. It has certainly won me over!!!

