



# FAMILLE HUGEL



## Famille Hugel, Classic, Pinot Gris Famille Hugel Classic, AOC Alsace, Blanc, 2020

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

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.

### 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 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.

The whole production of this wine is closed with DIAM the cork without the risk of cork taint.

**14.46 % VOL.**

### TECHNICAL DATA

Residual Sugar: 5.6 g/l  
Tartaric acidity: 5.59 g/l  
pH: 3.33  
Age of vines: 30 years old  
Yield: 52 hL/ha

### TASTING

At first sight, a straw-yellow robe with nice, slightly coppery highlights. The aroma is youthful; the variety has yellow fruit and floral notes that remain in their most simple state when the wine is in its early years. Once aged in the bottle there will be hints of more mature fruit: fig, apricot, pear and the more typical notes of noble wood, waxed furniture and undergrowth that will add further to its complexity. The flavour is rounded and mouth-watering, light yet full-bodied and held together with the property's typical sense of equilibrium by a pleasantly acid structure that makes it a perfect table wine.

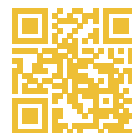
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ABUSE OF ALCOHOL IS DANGEROUS FOR YOUR HEALTH. DRINK RESPONSIBLY.



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