



**FAMILLE
HUGEL**
ALSACE - FRANCE



Pinot Gris Classic 2013

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.

THE VINTAGE

Rarely have we seen a vintage subject to so many variations in the weather.

The season started late with a damp spring and coulure, causing a smaller than usual crop. High temperatures and exceptional summer weather brought the grapes to perfect levels of maturity.

Right from the start of our harvest on 1 October the grapes were very healthy and ripe, and so 2013 was a classic Alsace vintage of intense, pure, well balanced wines.

Uneven weather at the very end of the harvest prevented any significant production of Late Harvest wines.

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.

VINEYARDS & VINIFICATION

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.

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.

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

- > Alcohol level: 13.9°
- > Residual Sugar (g/l): 7.5
- > Acidity (g/l): 6.14
- > pH: 3.28
- > Age of vines: 25
- > Yields: 55 hl/ha
- > Grapes:

- Pinot Gris 100%



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

Quite a deep, intense colour, with pronounced straw yellow hints, it is nicely bright, with silky tears that run tightly down the side of the glass.

The bouquet is soft and supple, intense, characteristically open and expressive, with fully ripe fruit notes, apricot, greengage, liquorice stick, a touch of buttery brioche, sesame seed, pistachio and fresh hazelnut.

The wine fills the mouth, it is rich and well-constructed, suave, velvety, soft and almost juicy, with a nice long aromatic finish.

It can be appreciated already, or enjoyed over the next 3 years.

A fine wine of character for gastronomic food : sea or river fish in sauce, crayfish or lobster, or spicy dishes, lamb curry, red mullet fillet with curcuma, monkfish with saffron. This wine will also go well with poultry, pheasant and white meats, veal cutlet with wild mushrooms, game terrine, duck foie gras...

