



FAMILLE HUGEL



Pinot Gris SGN S 2008

AOC Alsace, Alsace, France

An absolute nectar !

Great specialty for several generations of the Hugel family, who drafted the law on late harvest.

Wine with great power and longevity to taste religiously by itself during a special occasion.



QUICK VIEW

These wines made from single berry selection of overripe and shrivelled grapes picked one by one and produced in the greatest years only. The action of noble rot (*botrytis cinerea*) gives them an almost unlimited ability to age. They are part of the elite of the greatest wines in France.

THE VINTAGE

Climatic conditions closely resembled the excellent 2007 vintage. After a late budburst, a warm spring ensured good flowering, while July and August remained particularly cool. A dry and sunny Indian summer from mid-September allowed slow, complete ripening with excellent acidity and perfect sanitary conditions. Late October harvests produced remarkable VT and SGN wines with exceptionally high concentration.

IN THE VINEYARD

Produced from over-ripened grapes, picked one by one in a selection of the oldest plots of the Hugel estate in the heart of the grand cru Sporen made up of Lias clay-marl, decalcified on the surface, exceptionally rich in phosphoric acid and in our best plots in the chalky Pflostig vineyard.

This cuvee S is an even stricter selection of individual berries totally shrivelled by noble rot.

Harvest date : 26 Oct. 2000 Potential alcohol : 22°5

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 extensively in our cellars until released for sale.

PRESENTATION

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

VARIETAL

Pinot gris 100%

11.7 % VOL.

TECHNICAL DATA

Residual Sugar: 175 g/l

Tartaric acidity: 7.45 g/l

pH: 3.65

Age of vines: 40 years old

Yield: 7 hl/ha hL/ha

VIDEO

<http://www.youtube.com/watch?v=jAvGXf27S8Q>

Famille Hugel

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hugel.com   

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



TASTING

A mesmerizing wine, showcasing remarkable craftsmanship where elegance and refinement perfectly balance rich sweetness. Its deep amber-gold colour leads to a complex bouquet of fresh pineapple, brioche, vanilla, acacia honey, candied apricot and delicate botrytis notes. Rich, silky and beautifully balanced by fine natural acidity, this wine can be enjoyed now or aged for 15–20 years. Serve at 8°C, on its own, with foie gras or lightly sweet desserts.

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