



**FAMILLE
HUGEL**
ALSACE - FRANCE



Pinot Blanc 2019

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

2019 has once again been an extreme vintage in Alsace. An extremely mild winter, at first, without a single day below zero, and a beginning of spring proving extremely stable, mild as well, but with cold nights which saw budding start on March 23rd. By May 15th, the vine had only grown 3 to 5cm and the temperatures came dangerously close to freezing at several occasions, finally without damage. The month of June, wet, will in the end be a blessing, closely followed by drought conditions and two heatwaves on June 25th and July 23rd. Two good rainstorms will put an end to it on July 27th and 28th. The remaining of summer will be ideal, sunny, with cool nights for a start of harvest on September 18th. The quantities in 2019 are short, and Hugel hasn't produced any botrytis wine. But all the dry wines produced will be great wines; 2019 will be in the top trio of the decade.

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 barrels 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.

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| > Alcohol level | 13.26° |
| > Residual Sugar (g/l) | 2.6 |
| > Acidity (g/l) | 6.11 |
| > pH | 3.22 |
| > Age of vines | 29 |
| > Yields | 60 hl/ha |
| > Grapes : | Pinot Blanc 60% & Auxerrois 40% |



TASTING NOTES

The robe still shows young, clear and bright. The nose is unmistakably Alsace, impossible to find yourself lost, you'll know where you are. Subtle and delicate, the typical youth aromas and white flowers fragrances are still covered lightly by the fermentation notes, which should vanish in the coming months. On the palate, the wine shows wide, promising, it is already pleasant, but will age well.

Annual Hugel family tasting Feb 17th 2021

