



# FAMILLE HUGEL



## Famille Hugel Classic Pinot Blanc 2023

AOC Alsace, Alsace, France

*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.*

### 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.

### THE VINTAGE

2023 was primarily a year marked by drought. While the health status and quality of the vintage are exceptional as a result, yields, especially for Riesling, were strongly impacted. The most significant dry spell lasted from April 18th to July 23rd, with almost no rain, following a cold and late start to spring. However, despite the lack of heatwaves, 2023 is a dry and healthy year, but not particularly warm in Alsace! The harvest on September 18th passed without a drop of rain. 2023 is an easy vintage and will be among the greats at Hugel

### IN THE VINEYARD

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.

### 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 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.

### VARIETALS

Pinot auxerrois 50%, Pinot blanc 50%

**13.11 % VOL.**

### TECHNICAL DATA

Residual Sugar: 0.8 g/l

Tartaric acidity: 5.72 g/l

pH: 3.19

Age of vines: 34 years old

Yield: 65 hL/ha

### TASTING

The wine welcomes us with a light and bright robe. The nose, discrete, subtle and racy opens up on delicate floral notes, without excess, without a need to shout. On the palate, it is freshness that dominates, green apple and yellow plum, fresh hay bring up generosity and a lingering salivating structure invites for a bite.



### Famille Hugel

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

