



FAMILLE HUGEL



Pinot Noir HUGEL 2003

AOC Alsace, Alsace, France

Made from the famous grape variety of Burgundy, this agreeable red wine presents a distinctive Alsace character. Supple, with intense fruit, it can be drunk with charcuterie, red meat and cheese.

QUICK VIEW

Pinot Noir now represents 8% of the total production of Alsace and with global warming the wines are steadily gaining in density.

THE VINTAGE

2003 was the earliest vintage in Alsace since 1893 !

It was a very unusual year that will long remain in our memory. Budburst was early, flowering began at the end of May, summer was scorchingly hot and dry, and picking for the still wines began on 8 September. For young vines and for vines planted on lighter soils the crop was particularly small. Results vary widely from vineyard to vineyard, but in general it was a better year for clay-limestone soils.

Overall volume was 25% below average. The wines are rich and full, with low acidity levels, much like in 1947

IN THE VINEYARD

Harvested 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 winery, they are 100% destemmed and macerated for 6 to 7 days. After malo-lactic fermentation, the wine is matured in vats until it is bottled in early summer the following year.

The bottles are then aged in our cellars until released for sale.

PRESENTATION

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

VARIETAL

Pinot Noir 100%

TECHNICAL DATA

Age of vines: 20 years old

Yield: 45 hl/ha hL/ha

Famille Hugel

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hugel.com   

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



TASTING NOTES BY SERGE DUBS, WORLD'S BEST SOMMELIER 1989

If the 2003 vintage is trying to impress us, it has succeeded as far as the colour of this Pinot Noir is concerned, deep ruby red, dove-coloured with purplish reflections.

A frank, expressive bouquet of violet and peony, the perfect ripeness of the grapes is instantly revealed by fruit aromas of juicy black cherry, wild strawberry and real bramble, enhanced by hints of vanilla and tobacco. It is a fine achievement for the winemaker to have succeeded in preserving the full aromatic expression of Pinot Noir with such ripe fruit.

The palate is upheld by a fine web of attractive tannins, never excessive, although a touch of youthful grip can be detected, above a firm, solid structure. There can be no doubt about it, this is a real red wine.

Drink it at 16°C with white meats in jus, grilled lamb, or with fish dishes in red wine sauce like pochouse or lamprey. Drink at 2 to 6 years.

October 14, 2004

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