



FAMILLE HUGEL



Pinot Noir HUGEL 2017

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

This 2017 vintage year has been a real emotional roller-coaster ride. The year started well enough with plenty of winter rain and a rapid first budding leading us into an ideal start to the spring season. And then on the night of 19/20 April the Alsace region suffered its worst frost in 30 years. The damage was extensive but highly variable, anything from 0 to 80% destruction depending on the local conditions. Riquewihr was really hit very hard. All growth stopped for a number of days and the vines finally began to flower on 31 May. During the flowering season the conditions were perfect with regular rains and the vines grew magnificently throughout the summer. And almost no disease outbreaks whatsoever. We were wary of being optimistic but we had a good feeling. The harvest opened on 31 August! We started on 12 September under radiant sunshine. Then... Hailstorms on 17 September! That was not part of the plan, very unusual for the season and the region! Yes, 2017 was really turning out to be a hell of a roller-coaster ride. In the end there was little real damage apart from a Pfostig field which didn't come in until the next day. Phew. At the end of the harvest the weather was perfect with the added bonus of some wonderful late harvests, Gewurztraminer and Pinot Gris. It was a tough one but the 2017 vintage will produce really great wines.

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. A cool and long growing season give this unique dry wine great finesse and balanced intensity.

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.

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

12.83 % VOL.

TECHNICAL DATA

Residual Sugar:

Tartaric acidity: 5.31 g/l



pH: 3.67

Age of vines: 22 years old

Yield: 45 hL/ha



Famille Hugel

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TASTING


Its deep ruby color catches the eye instantly, brilliant, appealing. The nose is classic, subtle and elegant, very Alsace and very Pinot, expressing little red fruits: cherry and redcurrant. The palate is rich, ample, with good texture, the tannins are soft, ripe and delicate, displaying the perfect style for a Hugel Classic Pinot.

Tasted by the family on Dec 4th 2019

Color is bright ruby, the nose is very young, primeur, very fruit forward and very open, but still showing signs of elevage. On the palate, the aromatic frame is there, juicy, easy, fruity, but still juvenile. Still needs to educate.

Tasted by the family on Nov 21st 2018 ☐

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