



FAMILLE HUGEL

▶ Alcohol content	13.1%
▶ Residual sugar (g/l)	0.3
▶ Acidity(g/l)	6.21
▶ PH	3.5
▶ Age of vines	34
▶ Yields (hl/ha)	35
▶ Grapes: Pinot Noir	100%



Quick view

This wine has been steadily improving as the small vineyard plots, we've been planting since the 1990s continue to mature.

Tasting

On the eye, the wine displays a light, brilliant ruby hue, suggesting delicacy and inviting immediate curiosity. The nose opens instantly with red fruit aromas—griotte cherry and dried rose—intertwined with more earthy, root-like notes of wild carrot and celery, often characteristic of the Pflöstig terroir. A subtle hint of aging gracefully underlines the wine, bringing animal, spicy, and buttery nuances without excess. After nearly ten years, the oak influence has mellowed, allowing the wine's origin and depth to take center stage.

On the palate, the attack is direct and vibrant, with a gentle freshness carrying the wine forward. The texture is dynamic, supported by present yet non-astringent tannins. In the purest Alsatian style, the mouthfeel is precise and elegant, without heaviness. Though not rich in body, the wine stretches into a long, mouthwatering, chalky finish.

PINOT NOIR GROSSI LAUE CLOS DU PFLOSTIG 2016

The Vintage

After three years of extremely low yields, we can at last say 2016 has been a generous vintage! Unlike most of France, which has been severely hit by hail and frost, Alsace was probably the luckiest of the major wine regions this year. The vintage can really be divided in two halves as weather, which caused us great concern initially, then took a turn for the better around the end of June.

Spring did not unfold without incident, with a few frost alerts in April and even in the beginning of May, followed by the wettest month of June (157mm) in decades! Careful monitoring of the vineyards was key with an outbreak of mildew, extremely rare in the region.

The only window of bright sun during Spring came at the end of June, just in time for a perfect and, for the least, complete blossoming between June 17 and 21. Summer came out very dry and hot and harvest saw dry and cool conditions (only three real days of rain in seven weeks) resulting in perfect sanitary status across all grape varieties. Due to the late vintage, harvesting started extremely slowly on September 27, one of the latest and longest campaigns of the recent years.

2016 is the first vintage in over a decade that hasn't seen the production of any botrytis wines at Hugel; due to the late vintage and the optimum health of the grapes, noble rot did not develop, resulting in a classic vintage for dry wines only.

In the vineyard

The heart of this Pinot Noir comes from a vineyard planted in 1966 in our family estate in the **Pflöstig** slope, with an average yield of under 35 hl/ha and potential alcohol of more than 14°.

Winemaking

The grapes are destemmed and macerated for about 2 weeks, with manual immersion of the cap (pigeage) to ensure the best possible extraction. The wine is matured for almost 10 months in small oak vats, which are partially renewed each year. The whole production of this wine is closed with **DIAM** the cork without the risk of cork taint.

Grossi Laue signifies the finest vineyards in Alsace dialect and represents an equivalent to the German Grosses Gewächs or the Burgundian Grand Cru. A Pinot Noir with real minerality, profound and deep which year after year comes closer to that of a Côte d'Or! A truly profound and complex red wine, aged 8 to 10 months in partially renewed oak barriques.



94/100



#FamilleHugel