



**FAMILLE  
HUGEL**  
ALSACE - FRANCE



## Pinot Gris Selection de Grains Nobles 2001

An absolute nectar! Great specialty for several generations of the Hugel family, who drafted the law on late harvest. Wine with great power and longevity to taste religiously by itself during a special occasion.

### THE VINTAGE

The 2001 vintage in Alsace will be an agreeable surprise for many people! After a succession of very fine vintages, the general consensus of opinion was not to expect too much of 2001. Yet despite our fears in late September, in Alsace, more than in any other French wine region, a superb Indian Summer allowed us pick under optimum conditions. The 2001 vintage exceeded all our expectations, with comfortable quantity and satisfactory levels of maturity for all grape varieties.

### QUICK VIEW

These wines made from single berry selection of overripe and shrivelled grapes picked one by one and produced in the greatest years only. The action of noble rot (*botrytis cinerea*) gives them an almost unlimited ability to age. They are part of the elite of the greatest wines in France.

### VINEYARDS & VINIFICATION

Produced from over-ripened grapes, picked one by one in a selection of the oldest plots of the Hugel estate in the heart of the grand cru Sporen made up of Lias clay-marl, decalcified on the surface, exceptionally rich in phosphoric acid and in our best plots in the chalky Pflostig vineyard.

Harvest date : 5. Nov. 2001 Potential alcohol : 21°9

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 or 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 extensively in our cellars until released for sale.

› Alcohol level	10.1
› Residual Sugar (g/l)	200
› Age of vines	25
› Yields	9 hl/ha
› Grapes :	

- Pinot Gris 100%



### Tasting notes by Serge Dubs, World's Best Sommelier 1989

The wine has a tremendously deep gold colour, slightly coppery, yet with some lemon yellow hints that reveal its youth, and it clings lusciously to the glass.

The bouquet is a concentration of fully-ripe and over-ripe fruit, blood orange, Corsican citron, liquorice stick, acacia blossom, all overlaid with enough honeyed botrytis and royal jelly to be worthy of the finest sweet wines of the world.

On the palate, this liqueur wine is gustatory rapture, velvety, suave and full of irresistible charm, with a fine backbone of acidity that gives it harmony and staying power. It has a hugely long finish.

This is a wine to drink on its own or with a terrine of foie gras, with almond cakes and honey. Serve it at 6°C and keep it for 15 to 30 years.

