



HUGEL & FILS
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Pinot Gris Hommage à Jean HUGEL 1998

This special wine celebrates the retirement vintage of Jean Hugel. HOMMAGE A JEAN HUGEL is an intermediate quality level between our JUBILEE and VENDANGE TARDIVE ranges.

THE VINTAGE

Fourth great vintage in a row, for the first time this century in Alsace! The weather was uneven all year, but flowering passed without incident, followed by a heatwave from early August until 15th September. The harvest began early, on 24th September, giving very good results for our bought-in grapes. Grapes from our own Estate were picked under ideal conditions, and gave an appreciable quantity of late-picked over-ripe wines.

QUICK VIEW

Great luscious Pinot Gris which will gain in complexity for 8 years or more. Its minerality and long complex aftertaste will make it the ideal partner to foie gras and rich dishes.

VINEYARDS & VINIFICATION

Produced in a selection of the finest plots of the Hugel estate in lower and heavier parts of the grand cru Sporen, rich in clay and in our best plots in the chalky Pflostig.

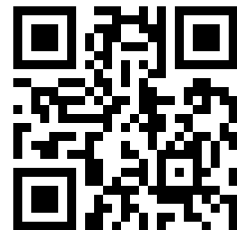
The grapes are taken in small tubs to the presses, which are filled by gravity, without any pumping or other mechanical intervention. After pressing, the must is decanted for a few hours, then fermented in temperature-controlled barrels or vats (at 18 to 24°C).

The wine is raked 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.

The balance of Alcohol/Residual Sugar is in PINOT GRIS (13,5° / 32g/l).

› Alcohol level	13.5°
› Residual Sugar (g/l)	32
› Acidity (g/l)	6.1
› pH	3.55
› Age of vines	35
› Yields	38 hl/ha
› Grapes :	

- Pinot Gris 100%



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

It has a very concentrated, deep yellow colour, with prevailing golden hints that indicate a certain degree of evolution, bright and limpid with thick, unctuous "legs".

A powerful, smooth bouquet with just a touch of over-ripeness, brimming with aromas of titbits, quince jelly, pineapple, apricot, acacia honey, liquorice root, fresh figs.

The wine is mellow, juicy, plump, smooth, fleshy and terribly enticing, because an infinite number of tactile sensations coat the palate with bewitching aromatic length and diversity.

Drink it at 8°C with terrine of foie gras, goose liver roasted with quince or apple, and with fruit tarts.

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