



HUGEL & FILS
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Pinot Gris Jubilee 2009

It's our own interpretation of the expected quality the great terroirs of Riquewihr, famous since the XVIIth century. Profound, suave and with a great minerality, it will still improve for years and keep for decades

THE VINTAGE

Not only a fabulous vintage in Alsace but, just like in 1990, also a great vintage all over Europe. 2009 was an emotional vintage for us too, without the benevolent presence of "Uncle Johnny", but with a strong symbol as the two young cousins, Jean Frédéric and Marc André, both born in 1989, worked together at their first harvest.

This was a rich but harmonious vintage, with record levels of ripeness, enabling us to produce a full range of wines including, for the first time since 2001, both Riesling VT and SGN.

QUICK VIEW

Great classic 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 white meat and dishes with mushrooms.

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). This particular vintage was fermented in used Pinot Noir barrels, kept on lees with bâtonnage and underwent malo-lactic fermentation. The following spring, the wine was lightly filtered just before bottling, and the bottles were then aged extensively in our cellars until released for sale.

› Alcohol level	14.45°
› Residual Sugar (g/l)	16.3
› Acidity (g/l)	5.79
› pH	3.39
› Age of vines	30 y
› Yields	40 hl/ha
› Grapes :	

- Pinot Gris 100%



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

Very young colour, intensely deep, a pale straw yellow with greenish hints and a bright structure that clings to the glass.

Soft, supple, expressive bouquet of nicely ripe fruit, apricot, yellow peach, sultana, fresh brioche, butter, liquorice, hop flower and lime blossom...

A generous, rich, mouth-filling wine, full-bodied, velvety and creamy. Very tasty and persistent with perfect balance, it flatters and caresses the palate, yet is not at all heavy on the finish.

Enjoyable already, with duck or goose foie gras, pan-fried liver with apple, apricot, mango, fish dishes in lobster sauce, king prawn, crab meat, red mullet, crayfish au gratin and above all with white meat, poultry, partridge, roast quail, topside of veal and game or meat terrine.

Serve at 8-10°C. Can be kept for 3 to 8 years.