



HUGEL & FILS  
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## Pinot Gris Selection de Grains nobles 2007 "S"

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

In Alsace, the 2007 vintage was full of surprises, but pleasant surprises!

For those who love elegant, pure, well balanced wines, 2007 was a benchmark vintage. Having enjoyed the longest period of maturation for the past 25 years, the grapes were perfectly ripe and healthy. On the Schoenenbourg, our best Riesling vineyards were harvested at an average ripeness of 13.8% potential.

### 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.

This cuvee S is an even stricter selection of individual berries totally shrivelled by noble rot.

Harvest date : 21 Sept. 2007 Potential alcohol : 23.2°

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.

› Alcohol level	10.60
› Residual Sugar (g/l)	212
› Acidity (g/l)	11.06
› pH	3.68
› Age of vines	35
› Yields	6 hl/ha
› Grapes :	

- Pinot Gris 100%



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

Simply looking at this liquid gold in the glass, an enchanting nectar of grapes, is enough to make one salivate at the thought of the Bacchic delights to come!

Copper-gold in colour, like an old armagnac, pure and crystal-clear, with satin-like, unctuous tears that slide seductively down the side of the glass.

The bouquet is complex, generous, rich, mellow, totally charming and harmonious.

The aroma of over-ripe grapes, affected by the finest *botrytis cinerea*, is soft and delicate, with a deft touch of freshness that is very rare in a wine of such class. Aromas of honey blossom, acacia, candied orange peel, fig, date, dried apricot, liquorice, fresh saffron and bergamot.

This is a deliciously flavourful wine, as mellow as can be, rich in sugar but surprisingly delicate and refined, aided by a touch of the finest and most elegant natural acidity.

The taste is perfect and infinitely long, awakening the senses to a long moment of meditation and a perception of umami.

A wine to enjoy as soon as you are lucky enough to possess a few bottles, or to keep for up to 15 to 20 years.

Drink it at 8°C with friends, to share an unforgettable moment of tasting pleasure, or to celebrate an exceptional event, or just for the sensual pleasure it gives. Serve it with foie gras or desserts that are not too sweet or iced.