



HUGEL & FILS
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Pinot Gris Tradition 2012

Pinot Gris truly dry and gastronomic which reveals itself at the table! Rich and rounded, although still dry, it is ideal with terrines, white meats and fish in sauce. Of all the Alsace varieties, Pinot Gris has the greatest ageing potential.

THE VINTAGE

12 days of bitter cold in February (-18°C), budburst early April, flowering spread over 3 weeks. Damp early summer but superb August. Harvest began on 24 September. Superb grapes. Patchy weather during part of the harvest then fine sunny intervals.

Fine well-balanced classic wines, similar to 2011 but richer and with more depth, yet already accessible. Hugel did not make any SGN in 2012.

QUICK VIEW

Rich and full but still dry, it perfectly matches with terrines, white meats and fish in sauce. The most discreet of all varieties in primary aromas, it enjoys the best aging potential.

VINEYARDS & VINIFICATION

Harvested exclusively by hand from clay and limestone vineyards in a dozen of the most favoured localities in and around Riquewihr with a high percentage of estate grapes.

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 in our cellars until released for sale.

The whole production of this wine is closed with **DIAM** the cork without the risk of cork taint.

› Alcohol level:	13.93°
› Residual Sugar (g/l):	7.5
› Acidity (g/l):	6.14
› pH:	3.28
› Age of vines:	25
› Yields:	55 hl/ha
› Grapes:	

- Pinot Gris 100%



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

Quite a deep, intense colour, with pronounced straw yellow hints, it is nicely bright, with silky tears that run tightly down the side of the glass.

The bouquet is soft and supple, intense, characteristically open and expressive, with fully ripe fruit notes, apricot, greengage, liquorice stick, a touch of buttery brioche, sesame seed, pistachio and fresh hazelnut. The wine fills the mouth, it is rich and well constructed, suave, velvety, soft and almost juicy, with a nice long aromatic finish.

It can be appreciated already, or enjoyed over the next 3 years.

A fine wine of character for gastronomic food : sea or river fish in sauce, crayfish or lobster, or spicy dishes, lamb curry, red mullet fillet with curcuma, monkfish with saffron. This wine will also go well with poultry, pheasant and white meats, veal cutlet with wild mushrooms, game terrine, duck foie gras...

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