



**FAMILLE  
HUGEL**  
ALSACE - FRANCE



## Pinot Gris Classic 2019

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

2019 has once again been an extreme vintage in Alsace. An extremely mild winter, at first, without a single day below zero, and a beginning of spring proving extremely stable, mild as well, but with cold nights which saw budding start on March 23rd. By May 15th, the vine had only grown 3 to 5cm and the temperatures came dangerously close to freezing at several occasions, finally without damage. The month of June, wet, will in the end be a blessing, closely followed by drought conditions and two heatwaves on June 25th and July 23rd. Two good rainstorms will put an end to it on July 27th and 28th. The remaining of summer will be ideal, sunny, with cool nights for a start of harvest on September 18th. The quantities in 2019 are short, and Huguel hasn't produced any botrytis wine. But all the dry wines produced will be great wines; 2019 will be in the top trio of the decade.

### 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 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 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:	14.36°
› Residual Sugar (g/l):	6.9
› Acidity (g/l):	6.29
› pH:	3.33
› Age of vines:	29
› Yields:	55 hl/ha
› Grapes:	Pinot Gris 100%



### TASTING NOTES

At first sight, a straw-yellow robe with nice, slightly coppery highlights. The aroma is youthful; the variety has yellow fruit and floral notes that remain in their most simple state when the wine is in its early years. Once aged in the bottle there will be hints of more mature fruit: fig, apricot, pear and the more typical notes of noble wood, waxed furniture and undergrowth that will add further to its complexity. The flavour is rounded and mouth-watering, light yet full-bodied and held together with the property's typical sense of equilibrium by a pleasantly acid structure that makes it a perfect table wine.



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