



FAMILLE HUGEL

- ▶ Alcohol content 13.34%
- ▶ Residual sugar (g/l) 0.7
- ▶ Acidity(g/l) 5.92
- ▶ PH 3.22
- ▶ Age of vines 34 yo
- ▶ Yields (hl/ha) 70
- ▶ Grapes: Pinot Gris 100%

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.



Tasting

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.

PINOT GRIS

2023

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

2023 was primarily a year marked by drought. While the health status and quality of the vintage are exceptional as a result, yields, especially for Riesling, were strongly impacted. The most significant dry spell lasted from April 18th to July 23rd, with almost no rain, following a cold and late start to spring. However, despite the lack of heatwaves, 2023 is a dry and healthy year, but not particularly warm in Alsace! The harvest on September 18th passed without a drop of rain. 2023 is an easy vintage and will be among the greats at Hugel

In the vineyard

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.

Winemaking

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 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.



#FamilleHugel