



**FAMILLE
HUGEL**
ALSACE - FRANCE



Pinot Gris GROSSI LAÛE 2012

Grossi Laüe signifies the finest vineyards in Alsace dialect and represents an equivalent to the German Grosses Gewächs or the Burgundian Grand Cru.

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

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

From a selection of the 3 finest plots of the Hugel estate 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 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	14.19°
› Residual Sugar (g/l)	11.7
› Acidity (g/l)	5.07
› pH	3.45
› Age of vines	30
› Yields	40 hl/ha
› Grapes :	Pinot Gris 100%



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

This wine's colour is both dense and profound with straw yellow highlights and hints of pistachio green; the legs are smooth, sophisticated, supple and tight with their own very pleasing shimmer.

The nose is harmonious, smooth, openly expressive and pleasantly aromatic with deep hints of fruit: pear, baked apple, Mirabelle, apricot, acacia blossom, wild-flower honey, liquorice and hints of peppermint, vanilla and nutmeg. All of this is both appealing and flattering.

On the palate this is a fine example of durability, harmony and flavour.

It is both generous and juicy without being too heavy thanks to the elegant freshness of its full rounded and nicely aromatic final note.

This is a wine that is very easy to approach thanks to its well-stated and clear nature and its wonderful equilibrium and harmony.

Can be consumed immediately or laid down for 5 to 10 years.

Best served during a meal at 8°C, ideal with fish, white meat or pan-fried or oven-baked foie gras.

With any flavoursome or rich dish. With meat: veal, pork, pheasant, partridge, game pie with foie gras.

With black truffle, especially if it has been laid down for 5 to 12 years.

Fish dishes with strong flavours and spices such as turmeric, saffron, pink peppercorn, red mullet, lobster, king prawns, freshwater shrimp.

