



**FAMILLE
HUGEL**
ALSACE - FRANCE



Pinot Noir GROSSI LAÜE 2012

Grossi Laüe signifies the finest vineyards in Alsace dialect and represents an equivalent to the German Grosses Gewächs or the Burgundian Grand Cru. A Pinot Noir with real minerality, profound and deep which year after year comes closer to that of a Côte d'Or! A truly profound and complex red wine, aged 8 to 10 months in partially renewed oak barriques.

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

This wine is gradually improving as the vineyards we have planted with the best burgundian clones since the early 90's start to reach their full potential.

VINEYARDS & VINIFICATION

The heart of this Pinot Noir comes from a vineyard planted in 1966 in our family estate in the Pflostig slope, with an average yield of under 40 hl/ha and potential alcohol of more than 12°.

The grapes are destemmed and macerated for about 2 weeks, with manual immersion of the cap (pigeage) to ensure the best possible extraction. The wine is matured for almost 10 months in small oak vats, which are partially renewed each year. The whole production of this wine is closed with DIAM the cork without the risk of cork taint.

› Alcohol level	13.46°
› Residual Sugar (g/l)	0
› Acidity (g/l)	6.61
› pH	3.46
› Age of vines	30
› Yields	35 hl/ha
› Grapes:	Pinot Noir 100%



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

This wine has a nice colour with the bright and alert base that is so typical to the Pinot Noir grape; young, pleasant, flattering, claret red with the intense garnet of morello cherries. The legs are consistent, regular and smooth.

The nose has a wonderful freshness and vivaciousness which is highly expressive and open, quite complex, strongly aromatic whilst generously and agreeably fruity. There are the hints of small red fruit so typical to a healthy and perfectly ripe Pinot Noir grape: Raspberry, red-current, strawberry, morello cherry, black-current, cranberry, hawthorn blossom, rose-hip jam accompanied with a nuance of vanilla, wood-smoke, violet, hawthorn blossom and wild mushrooms.

On the palate, first-contact is harmonious, smooth, refined and elegant whilst retaining a generous and long-lasting flavour. The tannic structure fits in perfectly, giving the flavour a strong foundation and longevity. We really like the thirst-quenching, aromatic, fruity and floral expression of its final note.

Ideal for immediate consumption or within 5 years, best served at 16°C with white meat, tenderloin of veal, roast pork shanks, roast poultry, grilled or baked sea or freshwater fish, guinea fowl, ham and cold cuts or even a haunch of lamb, beef or roast chicken casserole.

