



**FAMILLE
HUGEL**
ALSACE - FRANCE



Pinot Noir GROSSI LAÛE 2013

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

Rarely have we seen a vintage subject to so many variations in the weather.

The season started late with a damp spring and coulure, causing a smaller than usual crop.

High temperatures and exceptional summer weather brought the grapes to perfect levels of maturity. Right from the start of our harvest on 1st October the grapes were very healthy and ripe, and so 2013 was a classic Alsace vintage of intense, pure, well balanced wines. Uneven weather at the very end of the harvest prevented any significant production of Late Harvest wines.

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	13.1°
› Residual Sugar (g/l)	0.1
› Acidity (g/l)	6.73
› pH	3.34
› Age of vines	30 ans
› Yields	35 hl/ha
› Grapes:	Pinot Noir 100%



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

A nice and profound colour with a bright and youthful base, a very nice density for this youthful Pinot Noir grape with a good tannic and anthocyanin presence, ruby red, the intense garnet colour of morello cherry and an added hint of purple. The legs are dense, consistent, regular and sparkling with vitality.

The aroma is complex and generous, very expressive and open, with the hints of small red fruit so typical to a healthy and perfectly ripe Pinot Noir grape. Raspberry, strawberry, morello cherry, black-current, cranberry, hawthorn blossom, black cherry with a nuance of vanilla, wood-smoke, violet, and hawthorn blossom. The aroma is harmonious and full.

On the palate the contact is harmonious, smooth whilst retaining a generous and long-lasting flavour. A nice tannic structure that sits well with its solid ripeness which gives a firm foundation and length.

The finish is full-flavoured, generous and aromatic, giving it energy and character. This is a very fine Alsace Pinot Noir red wine.

Best consumed now or laid down for 8 years, serve at 16° with white meat: veal tenderloin, roast pork shanks, roast poultry. Sea or freshwater fish: grilled or baked, guinea fowl, ham and cold cuts. Haunch of lamb, beef casserole, roast chicken.

