



**FAMILLE  
HUGEL**  
ALSACE - FRANCE



## Pinot Noir Classic 2015

Made from the famous grape variety of Burgundy, this agreeable red wine presents a distinctive Alsace character. Supple, with intense fruit, it can be drunk with charcuterie, red meat and cheese.

### THE VINTAGE

2015 will go down as an exceptional vintage year for the whole of France. After one of the hottest and driest summers since 2003 and a harvest quality to rivals those of the great "solar" vintages of 1945, 1976, 1989 and 2009, the Alsace region will be no exception.

The year started with quite normal weather conditions, a total of 6 days below freezing (up to -6°C) during the winter. The spring was, however, pleasant and sunny. The vines budded slightly later than usual, around the 13 April, and blossomed during the first weeks of June, indicating an early vintage. This was normal considering the low rain fall, a record of only 30mm between 4 May and 24 July! These dry conditions were compounded by a heatwave that lasted for almost the whole of July.

By the time the grapes started to ripen, the vines were suffering, especially in the more well-drained soils with limited reserves of water. Riquewihr and its loamy soil seemed to have escaped the worst of this and the heavy rain that came in mid-August saved the harvest just in time.

We started grape-picking on the 10 September, three days later than the rest of the Alsace, and the first grapes to arrive in the winery gave every indication of an exceptional vintage year. The grapes were perfectly healthy and ripe; their supple acidity was a taste of great wine to come. The Pinots, especially the magnificent Pinot Noir, of this great "solar" year were highly appreciated.

Only one day of rain disrupted the harvest, which was already well underway at the time.

The rapid acceleration of the ripening during the third week and a nice outbreak of botrytis meant the most part of our Riesling de Schoenenbourg were harvested late, and once again the Engelkritt (Angels' Vine) won us not one but two of the "Sélection de Grains Nobles" awards for this grape variety, the most concentrated being at a potential of 23°!

### QUICK VIEW

Pinot Noir now represents 8% of the total production of Alsace and with global warming the wines are steadily gaining in density.

### VINEYARDS & VINIFICATION

Harvested in the first days of harvest, exclusively by hand, from clay and limestone vineyards in a dozen of the most favoured localities in and around Riquewihr. A cool and long growing season give this unique dry wine great finesse and balanced intensity.

The grapes are taken in small tubs to the winery, they are 100% destemmed and macerated for 6 to 7 days. After malo-lactic fermentation, the wine is matured in vats until it is bottled in early summer the following year. 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	12.7°
› Residual Sugar (g/l)	0.4
› Acidity (g/l)	4.56
› pH	3.55
› Age of vines	20
› Yields	45 hl/ha
› Grapes	Pinot Noir: 100 %



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

A lightly young and fresh colour with hints of claret red, ripe griotte cherry and ruby with a few purple highlights accompanied by a wonderful shimmer and transparency.

Its aromatic and beautiful character is young, precise and clearly stated with a fruity pleasantness which lets the pinot noir grape stand out. Hints of red fruit, cranberry, redcurrant, griotte cherry, hawthorn blossom, rose, woodflowers and a touch of blond tobacco leaf associated with a nice youthful freshness.

On the palate this is an elegantly structured red wine with a long lasting flavour and pleasantly easy to drink, in spite of the slight smooth presence of tannin leading to a well-balanced and fruity after-taste.

A classic pinot noir red wine from the Alsace region which can be enjoyed immediately or even better in 2 to 4 years at 15°.

Best served with most dishes: sweetmeats, sausages, cold-cuts, ham, grilled meat; and with grilled fish: salmon, smoked trout; white-meat: pork shoulder, roasted poultry, pot au feu, meat patés; or game: pheasant, haunch of lamb.



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