



FAMILLE HUGEL

- ▶ Alcohol content 13.56%
- ▶ Residual sugar (g/l) 0.3
- ▶ Acidity(g/l) 5.22
- ▶ PH 3.73
- ▶ Age of vines 24 yo
- ▶ Yields (hl/ha) 48
- ▶ Grapes: Pinot Noir 100%

Quick View

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



Tasting

Don't be fooled by its dashing ruby colour and bright highlights, this pinot noir really has a lot to say for itself. The aroma brings to mind morillo cherries, kirsch, red-current and fresh tobacco with all the clear and abundant fruitiness of an Alsatian wine with no unwanted woody aromas to mask them. On the palate it is wonderfully fresh. The tannin is present but not too hard along with a nice texture that fades away to leave a beautiful structured melody for the final, not too dry, note. A genuine and effective Alsatian Pinot.

PINOT NOIR

2019

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

2019 has once again been an extreme vintage in Alsace. An extremely mild winter, at first, without a single day below zero, and a beginning of spring proving extremely stable, mild as well, but with cold nights which saw budding start on March 23rd. By May 15th, the vine had only grown 3 to 5cm and the temperatures came dangerously close to freezing at several occasions, finally without damage. The month of June, wet, will in the end be a blessing, closely followed by drought conditions and two heatwaves on June 25th and July 23rd. Two good rainstorms will put an end to it on July 27th and 28th. The remaining of summer will be ideal, sunny, with cool nights for a start of harvest on September 18th. The quantities in 2019 are short, and Hugel hasn't produced any botrytis wine. But all the dry wines produced will be great wines; 2019 will be in the top trio of the decade.

In the vineyard

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.

Winemaking

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.



#FamilleHugel