



FAMILLE  
HUGEL

▶ Alcohol content	13.09%
▶ Residual sugar (g/l)	<0.3
▶ Acidity(g/l)	5.48
▶ PH	3.55
▶ Age of vines	27 yo
▶ Yields (hl/ha)	52
▶ Grapes: Pinot Noir	100%



## 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

2022

*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

If proof needs be of climate change, 2022 is once again an earliest vintage in history in Alsace. But one not to rush into starting the picking. Once again winter was mild and budbreak as early as April 5th in Riquewihr, luckily making the episode of frost of April 3rd painless across most of the region. The hot conditions of May and June (26 to 32° all along) made for most of the earliness of the vintage with blooming May 23rd and especially drought conditions across all of France until harvest making for a very healthy crop. Acidity levels are low, and ripeness levels very high. Quality is extra across the board and the wines dense and concentrated. Hugel started picking 8 days after the rest of Alsace on September 12th and rightly did so, and finished in just over 3 weeks, a record speed. 2022 will be a benchmark vintage for Pinot Noirs especially.



### Quick View

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



### 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