



HUGEL & FILS  
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## Pinot Noir Jubilee 2009

A Pinot Noir with real density, profound and deep which year after year comes nearer to the Côte d'Or!  
A truly complex red wine, for white or red meat.

### THE VINTAGE

Not only a fabulous vintage in Alsace but, just like in 1990, also a great vintage all over Europe. 2009 was an emotional vintage for us too, without the benevolent presence of "Uncle Johnny", but with a strong symbol as the two young cousins, Jean Frederic and Marc André, both born in 1989, worked together at their first harvest. This was a rich but harmonious vintage, with record levels of ripeness, enabling us to produce a full range of wines including, for the first time since 2001, both Riesling VT and SGN.

### 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 JUBILEE 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 barriques, which are partially renewed each year.

› Alcohol level	14.35 °
› Residual Sugar (g/l)	0.1
› Acidity (g/l)	5.42
› pH	3.69
› Age of vines	35
› Yields	35 hl/ha
› Grapes :	

- Pinot Noir 100%



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

Dark, garnet, ruby-red in colour, with a shimmering, silky robe. A picture of frivolous, self-assured, gilded youth, fully aware of its own worth, this gift from an exceptionally mature vintage brims with sunshine and concentration, and is rich in colouring matter and noble tannins from juicy, very ripe grapes.

For the moment, its bouquet is still reserved, but gives an inkling of tremendous concentration and intensity, of almost candied soft fruit, blackcurrant liqueur, bramble, raspberry, blueberry, enhanced by hints of vanilla, toast, woodland, summer truffles, nicely mineral, all wrapped up in an elegant touch of oak that will be fully integrated within 2 to 3 years.

In the mouth, everything confirms that this is an exceptional Pinot Noir. Its body, richness and roundness perfectly envelop the entire palate with the very ripe tannins that confer rigour and distinction, and which only occur in exceptional vintages. Reminiscent of the 1990, this is a collector's wine to lay down for the future.

Drink it at 18°C in from 3 to 10 years, with red meat, rib of beef, leg of lamb, venison, braised beef, marinated pork cheeks.

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