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Pinot Noir "Les Neveux" 2009

A Pinot Noir with amazing density, profound and deep which succeeds the 2003 and 1990 vintages and now comes closer in depth to a Côte d'Or ! A truly profound and complex red wine, aged 8 to 10 months in partially renewed oak barriques, for red meat and even game.

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 Frédéric and Marc André, both born in 1989, worked together at their first harvest.

QUICK VIEW

This special cuvee comes from the vineyard bought in 1985 by the 3 nephews of Johnny and was planted in 1966. This exceptionnal vineyard now reaches its full potential.

VINEYARDS & VINIFICATION

From the heart of the chalky **Pflostig** slope. Average yield of under 30 hl/ha and potential alcohol of more than 14°!

The grapes were destemmed and macerated for almost 2 weeks, with manual immersion of the cap (pigeage) to ensure the best possible extraction. The wine was matured for almost 10 months, only in 50% new oak barriques, which was the second time since 2003 and 1990.

The whole production of this wine is closed with DIAM the cork without the risk of cork taint.

› Alcohol level	14.5 °
› Residual Sugar (g/l)	0.1
› Acidity (g/l)	5.56
› pH	3.62
› Age of vines	43
› Yields	28 hl/ha
› Grapes :	

- Pinot Noir 100%



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

Bright, lively cherry-red colour, with the intensity and depth that come from beautifully ripe Pinot Noir grapes, it clings tightly to the glass.

Outstanding red fruit aromas of cherry, morello, raspberry, bilberry, strawberry, with peony and hawthorn, nicely complemented by a deft but not excessive touch of oak.

Promising bouquet, still rather reserved, but already remarkably harmonious and well-balanced.

On the palate, it is well-rounded, silky and full-bodied, its rich structure enhanced by the presence of high quality tannins, giving a generously long finish, nicely harmonious, while remaining elegant.

It is tempting and possible to drink it now, but this wine from the fine 2009 vintage will be perfect in from 5 to 8 years.

Serve it at 16°C, with red meat, steak, lamb, veal, partridge, pigeon, duck, and venison. 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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