Pinot Blanc 2017

It is now the most planted varietal in Alsace. Delicate, subtle and well built, it makes an excellent aperitif because, although nicely rounded, it is also refreshing.

The perfect all-purpose dry white wine, it goes well with country buffets, seafood and white meats.

THE VINTAGE

This 2017 vintage year has been a real emotional roller-coaster ride.

The year started well enough with plenty of winter rain and a rapid first budding leading us into an ideal start to the spring season.

And then on the night of 19/20 April the Alsace region suffered its worst frost in 30 years. The damage was extensive but highly variable, anything from 0 to 80% destruction depending on the local conditions. Riquewihr was really hit very hard. All growth stopped for a number of days and the vines finally began to flower on 31 May. During the flowering season the conditions were perfect with regular rains and the vines grew magnificently throughout the summer. And almost no disease outbreaks whatsoever. We were wary of being optimist but we had a good feeling. The harvest opened on 31 August! We started on 12 September under radiant sunshine. Then... Hailstorms on 17 September! That was not part of the plan, very unusual for the season and the region! Yes, 2017 was really turning out to be a hell of a roller-coaster ride. In the end there was little real damage apart from a Pflostig field which didn't come in until the next day. Phew.

At the end of the harvest the weather was perfect with the added bonus of some wonderful late harvests, Gewurztraminer and Pinot Gris. It was a tough one but the 2017 vintage will produce really great wines.

QUICK VIEW

It is the most approachable wine of Alsace and also the most consistent year in year out. Not far in style from an unoaked Chardonnay such as a Macon or Chablis.

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.

The grapes are taken in small tubs to the presses, which are filled by gravity, without any pumping or other mechanical intervention. After pressing, the must is decanted for a few hours, then fermented in temperature-controlled barrels vats (at 18 to 24°C). The wine is racked just once, before natural clarification during the course of the winter. The following spring, the wine is lightly filtered just before bottling, and 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	13.49°
› Residual Sugar (g/l)	1.3
› Acidity (g/l)	5.63
› pH	3.30
› Age of vines	27
› Yields	60 hl/ha
› Grapes :	Pinot Blanc 50% & Auxerrois 50%

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

I am always delighted to be able to confirm the Hugel family's ability and art in making the most of the Pinot Blanc grape.

The 2017 is perfect, authentic, well-stated, precise, aromatically subtle in the way it expresses its Alsace identity with charm and youthful freshness.

The aroma is fruity, elegantly scented and full or spring.

On the palate this is a dry wine with a joyful and harmonious attack. It is cool, refreshing, rounded and smooth; it quenches the thirst with a full-flavoured and savoury finish. Its sapidity is impressive. This is a fine Pinot Blanc which will give much pleasure in its youth but will be truly remarkable in 3 to 5 years with a Burgundy feel without barrel ageing.

To make the most of its quality it should be enjoyed during its sparkling youth and will also be magnificent if laid down for 3 to 5 years. This is a wine that goes perfectly on any table.

Best served at 8°C; ideal for aperitifs and gastronomic cuisine.

Best served with sea and fresh-water fish, preferably grilled, in sauce, smoked, marinated or at the start of a meal, with asparagus, seafood platters, goat or sheep cheese.

Chicken in cream sauce, white asparagus, veal blanquette, sushi, fish in sauce, turbot, sole, scallops.