



**FAMILLE
HUGEL**
ALSACE - FRANCE



Pinot Gris Classic 2014

Pinot Gris truly dry and gastronomic which reveals itself at the table! Rich and rounded, although still dry, it is ideal with terrines, white meats and fish in sauce. Of all the Alsace varieties, Pinot Gris has the greatest ageing potential.

THE VINTAGE

Exceptionally mild winter, with practically no frost. Very early budburst around 21 March led to 2 months of anxiety but finally no spring frost. Flowering began very early, around 30 May, which usually means an extremely precocious harvest like 2003, but was uneven and spread over 2 weeks, giving a little coulure especially on Gewurztraminer. In July and early August, record rainfall (147mm) and cool temperatures finally delayed maturity. A very dry September (27mm) without excessive heat ensured slow maturation under ideal conditions. Harvest began on 16 September and ended on 16 October. Yields were very low, lower even than 2013 or 2010. Perfectly healthy grapes, high acidity and superb maturity mean 2014 will be a hallmark vintage, especially for Riesling.

QUICK VIEW

Rich and full but still dry, it perfectly matches with terrines, white meats and fish in sauce. The most discreet of all varieties in primary aromas, it enjoys the best aging potential.

VINEYARDS & VINIFICATION

Harvested exclusively by hand from clay and limestone vineyards in a dozen of the most favoured localities in and around Riquewihr with a high percentage of estate grapes.

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 or vats (at 18 to 24°C). The wine is raked 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°
- > Residual Sugar (g/l): 6.9
- > Acidity (g/l): 6.32
- > pH: 3.31
- > Age of vines: 25
- > Yields: 55 hl/ha
- > Grapes: Pinot Gris 100%



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

This wine has a youthful, alert and intense colour with hints of pistachio green and a straw-yellow sheen, when rolled in the glass the legs are attractive and even.

Its nicely aromatic nose is soft, tender and well-rounded whilst being open and expressive, and filled with freshness and vigour.

Its sound, clear and pure aroma gives off hints of yellow peach, golden apple, mirabelle with a delicate hint of liquorice, fresh butter, almond and acacia honey.

On the palate it has a soft and silky caress, with a fruity balance and elegant long-lasting aromas leaving behind a wonderful sense of refreshment.

It can be consumed straight away as a young wine or laid down for 3 years; it has a perfect character for gastronomic meals with sea or river fish in sauces; fresh-water shrimp; lobster or spicy sauces, lamb curries, red mullet in curcuma, monkfish in saffron, and is also an ideal accompaniment for poultry, pheasant and other white meats. Veal chops with wild mushrooms, game-bird terrine or duck foie gras.

Also perfect with certain mild cheeses such as Bleu de Bresse, Fourme d'Ambert, Livarot or Pont-l'Évêque.



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