



**FAMILLE
HUGEL**
ALSACE - FRANCE



Pinot Gris GROSSI LAÛE 2011

Grossi Laüe signifies the finest vineyards in Alsace dialect and represents an equivalent to the German Grosses Gewächs or the Burgundian Grand Cru.

THE VINTAGE

Harsh winter of 2011 with 26 days below zero. Early budding on April 7, May warm and dry and flowering 15 days ahead of time. Summer cool, damp and gloomy. Return to idyllic weather two weeks before harvest started on September 12, without any precipitation from beginning to end.

Excellent maturity in a fair size crop with soft acidity. Wines already charming, easy to approach and early to drink soon after bottling.

QUICK VIEW

Great classic Pinot Gris which will gain in complexity for 8 years or more. Its minerality and long complex aftertaste will make it the ideal partner to white meat and dishes with mushrooms.

VINEYARDS & VINIFICATION

From a selection of the 3 finest plots of the Hugel estate in the chalky Pflostig.

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 vats (at 18 to 24°C). This particular vintage was fermented in used Pinot Noir barrels, kept on lees with bâtonnage and underwent malo-lactic fermentation. The following spring, the wine was lightly filtered just before bottling, and the bottles were then aged extensively in our cellars until released for sale.

› Alcohol level	14.8°
› Residual Sugar (g/l)	9
› Acidity (g/l)	5.6
› pH	3.5
› Age of vines	30
› Yields	40 hl/ha
› Grapes :	Pinot Gris 100%



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

The wine's colour is fresh, lively and alert with dominant green highlights, there is a strong intensity and depth that combines with its silvery and vivacious crystalline brilliance, the legs are thick and graceful without undue heaviness.

The bouquet is expressive with a surprising freshness and youthful fruitiness; it spontaneously presents the pure fruit and floral aromas that are typical of such a promising, sophisticated and refined wine. It has the perfectly balanced captivating aromas of white peach, greengage, apricot, fresh figs, acacia bloom, liquorice, honey, orange blossom, citron and sandal wood.

On the palate it arouses the taste buds with generosity, tenderness and viscosity whilst still remaining frivolous, gay, joyful and dry.

The after taste is deep, full and long-lasting.

In spite of its clear youthfulness this wine is superb for immediate consumption but it can also be laid down for 5 to 10 years.

It is a gastronomic wine, a very fine example of a Pinot Gris with a depth and generosity that retains its dryness. Best served at 5° with flavoursome and rich dishes; veal, pork, pheasant, partridge, black truffle especially after 5 to 12 years laid down. Venison terrine with foie gras.

Flavoursome or spiced fish dishes with turmeric, saffron, pink peppercorn, mullet, lobster, scampi, fresh-water shrimps. With pan-fried liver or foie gras terrine for those who do not like dessert wines.



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