



HUGEL & FILS  
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## Pinot Gris Jubilee 2008

It's our own interpretation of the expected quality the great terroirs of Riquewihr, famous since the XVIIth century. Profound, suave and with a great minerality, it will still improve for years and keep for decades

### THE VINTAGE

Climatic conditions were a carbon-copy of the excellent 2007 vintage. Budburst at the end of April was quite late, but May was warm and sunny so flowering began on 15th June and took more than a fortnight to complete. July and August were particularly cool with hardly any rise in temperature, but in mid-September the Indian Summer arrived without a drop of rain. The sky stayed bright but temperatures were relatively cool. As a result, the grapes ripened slowly but fully, perfectly healthy and with excellent acidity. In late October we harvested VT and SGN wines with historically high levels of sugar and acidity. The 2008 Alsace vintage was already born great but may prove to be exceptional.

### 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

Produced in a selection of the finest plots of the Hugel estate in lower and heavier parts of the grand cru **Sporen**, rich in clay and in our best plots 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 barrels or 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	14,5°
› Residual Sugar (g/l)	8,5
› Acidity (g/l)	6,35
› pH	3,31
› Age of vines	30
› Yields	40 hl/ha
› Grapes :	

- Pinot Gris 100%



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

The bouquet is already frank and expressive, with ripe fruit aromas of apricot, golden delicious apple, acacia blossom, beeswax, blossom honey, liquorice, Tahiti vanilla, all charmingly blended together. The palate is full and generous, with a gentle but full-bodied finish. The wine fills the mouth, it is well built, tasty and full of character, with lots of charm and a lightly tannic framework that gives it an almost red wine structure. It is drinking well already, but can be kept for 8 to 10 years, and will make an excellent match for fish dishes in homardine sauce, rock lobster, crabmeat, red mullet, crayfish au gratin, and above all white meat, poultry, partridge, roast quail, topside of veal, meat or game terrine. Serve between 8°C and 10°C.

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