



FAMILLE
HUGEL
ALSACE - FRANCE



Pinot Noir 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. A Pinot Noir with real minerality, profound and deep which year after year comes closer to that of a Côte d'Or! A truly profound and complex red wine, aged 8 to 10 months in partially renewed oak barriques.

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

This wine is gradually improving as the vineyards we have planted with the best burgundian clones since the early 90's start to reach their full potential.

VINEYARDS & VINIFICATION

The heart of this Pinot Noir comes from a vineyard planted in 1966 in our family estate in the Pflöstig slope, with an average yield of under 40 hl/ha and potential alcohol of more than 12°.

The grapes are destemmed and macerated for about 2 weeks, with manual immersion of the cap (pigeage) to ensure the best possible extraction. The wine is matured for almost 10 months in small oak barriques, which are partially renewed each year. The whole production of this wine is closed with DIAM the cork without the risk of cork taint.

› Alcohol level	12.5°
› Residual Sugar (g/l)	0.1
› Acidity (g/l)	5.3
› pH	3.6
› Age of vines	30
› Yields	40 hl/ha
› Grapes :	

- Pinot Noir 100%

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

The wine's colour is an agreeably pleasing and fresh clear red that brings to mind fully ripe Morello cherries and is filled with brilliance and vivacity. The legs are fine and elegant.

The fruity aromatic expression is clear, precise, subtle and refined, dominated by small red fruit typical of the Pinot Noir grape variety. Once preserved, after a controlled wine-making process, the term "Pinote" can be applied to this wine to describe its character; a typical wine-making term from the Burgundy region.

Raspberry, red-current, strawberry, Morello cherry, black-cherry, cranberry, hawthorn, rosehip jam with the compliment of a hint of woody vanilla, white pepper and "Girolle" mushrooms.

On the palate the overall sensation is both melodious and smooth with a refined and elegant attack that remains long and structured in the mouth. With just the right amount of tannin to give it a full length and depth. There is a wonderful fruity and floral aroma in the after-taste. This is a wine which can be consumed immediately or in two years at 16° with white meat, veal filet mignon, roast pork shank, roasted poultry, baked or grilled sea or freshwater fish, guinea fowl, ham or salami.



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