



FAMILLE
HUGEL
ALSACE - FRANCE



Pinot Gris Classic 2017

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

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 optimistic 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

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 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: 14.06°
- > Residual Sugar (g/l): 6.1
- > Acidity (g/l): 5.83
- > pH: 3.34
- > Age of vines: 27
- > Yields: 55 hl/ha
- > Grapes: Pinot Gris 100%



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

A crystalline colour which remains very youthful; a lively, brilliant, and alert pale green with hints of lemon yellow with a silvery sheen and dynamic and dashing legs.

The aroma is floral and fruity; impulsive spring flowers: lily of the valley, primrose, lemon balm, cardamom, pear, white peach, fresh mint with an overall accent that is both refreshing and pure.

The flavour stays elegantly on the palate highlighted by a nice dashing liveliness and a delicious, round and aromatic finish.

This is a Pinot Gris which can be tasted in its youth without gravity and a pleasing fullness, a fine expression of this grape variety.

Consume now or lay down for 3 to 5 years at 8°.

Goes well with sea or freshwater fish as Carpaccio, ceviche, langoustine, scallops, bream, red mullet, zander, pike.



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