

————— TASTING NOTES —————

## **Pinot Gris "HUGEL" 2005 TRADITION**

### **2005 VINTAGE:**

The sheer quality of this vintage emerged progressively as the harvest unfolded. Throughout the season the vines were in superb condition, and a true "Indian Summer" at the end of the harvest enabled us to pick our best vineyards late and under optimum conditions.

Everything indicates that 2005 will be a great vintage. Grapes were healthy and ripe, balanced by excellent acidity. The wines confirm our early optimism, showing great aromatic purity and class on a par with the finest vintages. The cherry on the cake was our success in producing Vendange Tardive wines from all 3 main grape varieties and even a small quantity of Selection de Grains Nobles from Gewurztraminer, certified by the INAO at 23° of potential alcohol.

### **VINIFICATION:**

"Hugel Tradition" wines are made partly from the best grapes purchased from winegrowers under long-term contract, in a dozen of the most favoured localities in and around Riquewihr. Depending on the vintage, they include an important amount of grapes from the Hugel estate.

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 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.

### **TASTING NOTES:**

(by Serge Dubs, World's Best Sommelier 1989)

Attractive pale yellow colour, with nice depth, still young.

The expressive, fruit-driven bouquet is already quite open, a fresh and elegant palette of very ripe fruit aromas, apricot, greengage, a hint of honey and liquorice, remarkably well-balanced and tempting.

On the palate, the harmony, structure and balance are exemplary. Just dry enough to offset a lively, perky freshness, it is soft and tender yet not heavy, with a long, elegant finish.

This is a classic, textbook Alsace Pinot Gris, well-made, authentic, a great success. It is too good not to enjoy already, but it can be aged ; it will be perfect in 4 or 5 years.

Serve at 8°C with fish, shellfish, lobster, crayfish, white meat, veal, pork, poultry and game birds.

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