

————— TASTING NOTES —————

Pinot Gris "HUGEL" 2006 TRADITION

2006 VINTAGE:

The harvest began on 27 September in bright sunshine... but after a season of climatic ups and downs. There was a heat wave in July, followed by an August that seemed like November, until excellent weather in early September saved the crop. Two days of warm rain just one week before the vintage put everyone in their starting blocks and so set the rhythm for the harvest. This was a true vintners' vintage, where rigorous and skilful vinification has been rewarded with success. There are some very fine Gewurztraminers.

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)

The colour is pale pistachio green with straw yellow hints, young, bright and lively.

It has a nice, fresh bouquet, non-aggressive, very floral – jasmine, hawthorn, lime blossom and frangipane – with smoky, woodland hints – moss, fern, chanterelle and cep mushrooms.

On the palate it is dry in character, with just enough acidity, a nice structure and balance, still a little closed on the finish but it will open out and become more expressive in the next 6 to 12 months, although its youthful fragrance is already pleasantly refreshing.

Enjoy in 2 to 6 years with sea or river fish, eel, red mullet, crayfish, and white meat like veal and poultry.

The vinification is perfect, not easy to achieve in a difficult vintage like 2006.
12 March 2008