
TASTING NOTES

Pinot Noir "HUGEL" 2005 JUBILEE

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:

Pinot Noir now represents 8% of our total production. Two levels of quality are produced in the best vintages. Grapes for both are picked entirely by hand and transported in small tubs. Our classic "HUGEL" Pinot Noir comes from grapes we purchase. Pinot Noir JUBILEE comes from the best vineyards in our own estates from the Pflöstig slope, with an average yield of 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 to ensure the best possible extraction. The wine is matured for almost 10 months in small oak barriques, which are partially renewed each year.

TASTING NOTES:

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

It has an attractive young colour, quite intense ruby red, garnet, slightly crimson, with nice depth and brilliance.

Pure, clean and open, the bouquet is dominated by red fruit : lightly brandied cherry, raspberry, blackcurrant, morello cherry jelly. There are some woodland notes of vanilla and Virginia tobacco leaf, a touch of well-integrated oak that gives complexity, yet it is aromatically fresh and youthful. This well-bred red wine has body and character and a fine tannic structure, making it distinguished but not austere. Already agreeable on the palate, it will be perfect in 2 or 3 years.

Harmoniously well-balanced, the wine displays real elegance.

A wine to enjoy now, although it will reach its peak in 3 to 5 years, with red meat, roast beef, steak in sauce, rack of lamb, fillet of veal, filleted pike perch, in red wine and with marrow.

27 May 2007