Pinot Gris Estate 2022

A new selection "parcellaire" of carefully chosen plots of the Famille Hugel estate situated in Riquewihr in its most prestigious crus. Most of the plots chosen for this new wine are being converted into Organic viticulture. The unique marl soils of Riquewihr, in and around the Schoenenbourg give a characteristic minerality to wines from this remarkable terroir. A wine of depth and of patience.

Alcohol content	14.85%
Residual sugar (g/l)	5.2
Acidity(g/l)	5.86
PH	3.31
Age of vines	34 yo
Yields (hl/ha)	40
Grapes: Pinot Gris	100%

Tasting

The first highlights of the robe are the typical pale gold of a wine becoming older and wiser. The aromas are immediately present: powerful, strong, musky, opening on to yellow fruit and revealing the sense of depth that indicates the maturity of the harvest and its noble origins. There is also a certain patina, hints of noble wood to show that this is a Pinot Gris that has been given the time to achieve its best. The flavour is full-bodied, generous and remarkable for the almost chalky mineral character of the Riquewihr soil which is structured by a delicate acidity that makes this a very refined and noble wine. There are also the subtle notes of ageing that now fit perfectly and complete this wine which still has more to offer.

The Vintage

If proof needs be of climate change, 2022 is once again an earliest vintage in history in Alsace. But one not to rush into starting the picking. Once again winter was mild and budbreak as early as April 5th in Riquewihr, luckily making the episode of frost of April 3rd painless across most of the region. The hot conditions of May and June (26 to 32° all along) made for most of the earliness of the vintage with blooming May 23rd and especially drought conditions across all of France until harvest making for a very healthy crop. Acidity levels are low, and ripeness levels very high. Quality is extra across the board and the wines dense and concentrated. Hugel started picking 8 days after the rest of Alsace on September 12th and rightly did so, and finished in just over 3 weeks, a record speed. 2022 will be a benchmark vintage for Pinot Noirs especially.

In the vineyard

Grapes carefully selected from within the Hugel Family estate including a high proportion from the Pflostig, strongly influenced by the chalky soils of Riquewihr.
The grapes have been handpicked into small containers such that they arrive intact to the press.

Winemaking

Gravity feed presses, no pumping or other handling.
After a few hours of decanting the must is then transferred to vats for fermentation at a carefully controlled temperature (18 to 24°C). Part of the wine (around 30%) was fermented in six to ten wine Burgundy barrels; this gives the wine body without the addition of any oaky character. A single racking before winter allowing the wine to clarify naturally without any artificial cold treatment. The wine is then lightly filtered in spring before bottling. The bottles are then laid down in our cellars before commercialization. The whole of the vintage was corked with DIAM, the cork without cork taint.

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