



FAMILLE
HUGEL

▶ Alcohol content	14.51%
▶ Residual sugar (g/l)	11.2
▶ Acidity(g/l)	6.83
▶ PH	3.47
▶ Age of vines	32
▶ Yields (hl/ha)	37
▶ Grapes:	Pinot Gris 100%



Tasting

The bouquet is a complex fragrance, revealing exotic aromas of mango and sweet spices. There are also notes of honey, white flowers, and a slight hint of smoke. The attack is opulent and rich, with a velvety texture and a beautiful roundness. The exotic flavors are confirmed on the palate, accompanied by notes of ginger, cinnamon, and candied fruits. The acidity is well-balanced, providing a pleasant freshness that balances the richness of the wine. The finish is long, persistent, and finely spiced.

This Gewurztraminer pairs perfectly with spicy dishes, blue cheeses, or dishes made with duck or foie gras.

Pinot Gris

Grossi Laue 2014

Grossi Laue signifies the finest vineyards in Alsace dialect and represents an equivalent to the German Grosses Gewächs or the Burgundian Grand Cru.

The Vintage

Exceptionally mild winter, with practically no frost. Very early budburst around 21 March led to 2 months of anxiety but finally no spring frost. Flowering began very early, around 30 May, which usually means an extremely precocious harvest like 2003, but was uneven and spread over 2 weeks, giving a little coulure especially on Gewurztraminer. In July and early August, record rainfall (147mm) and cool temperatures finally delayed maturity. A very dry September (27mm) without excessive heat ensured slow maturation under ideal conditions. Harvest began on 16 September and ended on 16 October. Yields were very low, lower even than 2013 or 2010. Perfectly healthy grapes, high acidity and superb maturity mean 2014 will be a hallmark vintage, especially for Riesling. Very small yield of late harvest Gewurztraminer VT.



JAMES SUCKLING.COM

95/100



Quick view

Great classic Pinot Gris which will gain in complexity for 8 years or more. Its minerality and long complex aftertaste will make it the ideal partner to white meat and dishes with mushrooms

Vineyards & Vinification

From a selection of the 3 finest plots of the Hugel estate in the chalky Pflostig.

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). This particular vintage was fermented in used Pinot Noir barrels, kept on lees with bâtonnage and underwent malo-lactic fermentation. The following spring, the wine was lightly filtered just before bottling, and the bottles were then aged extensively in our cellars until released for sale.



#FamilleHugel