



**FAMILLE
HUGEL**
ALSACE - FRANCE



Pinot Blanc 2014

It is now the most planted varietal in Alsace. Delicate, subtle and well built, it makes an excellent aperitif because, although nicely rounded, it is also refreshing.

The perfect all-purpose dry white wine, it goes well with country buffets, seafood and white meats

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.

QUICK VIEW

It is the most approachable wine of Alsace and also the most consistent year in year out. Not far in style from an unoaked Chardonnay such as a Macon or Chablis

VINEYARDS & VINIFICATION

Harvested in the first days of harvest, exclusively by hand, from clay and limestone vineyards in a dozen of the most favoured localities in and around Riquewihr.

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 raked 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. The whole production of this wine is closed with **DIAM** the cork without the risk of cork taint.

› Alcohol level	12.5°
› Residual Sugar (g/l)	2.3
› Acidity (g/l)	5.94
› pH	3.23
› Age of vines	25
› Yields	60 hl/ha
› Grapes :	Pinot Blanc 50%
	Auxerrois 50%



Tasting notes by Serge Dubs, World's Best Sommelier 1989

This wine has a very youthful, fresh and dynamic colour with a shimmering crystalline pale pastel green colour and a scintillating surface, overlaid with hints of springtime, pistachio and verbena leaves.

It has a very nice and refreshing, open and expressive nose, which is rich with a sound and lively aroma; there is an agreeable and harmonious approach charged with the fruity spontaneity of green apples, white peaches, lemon balm and spring flowers.

On the palate it is a well-balanced and pleasant soft dry wine which is also fresh, refreshing, and pleasingly well-rounded, it calls out to be enjoyed, and leaves a nice, fruity and well stated aroma.

It should be enjoyed during its virile youth and can be laid down for 3 to 5 years.

This is a very agreeable and well-structured wine which is perfect when served cool at 8°C. Ideal for aperitifs. A nice wine to start the meal and an ideal complement to the wines to follow...

Excellent value for money.

Recommended to accompany with sea and fresh-water fish, preferably grilled, in sauce, smoked, marinated or at the start of a meal, with asparagus, Mackerel in aspic, seafood platters, goat or sheep cheese or simply enjoyed as a pleasant, easy to drink white wine.



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