



PINOT GRIS "HUGEL" VENDANGE TARDIVE 0,375 L

PRODUIT

Hugel Vendange Tardive Pinot Gris is a rare cuvée made from a carefully selected late harvest, characteristic of the unique expertise of the Hugel house. This wine reveals rich aromas of ripe fruits such as pear, dried apricot, honey, and subtle notes of gingerbread on the nose. On the palate, it seduces with its perfect balance between sweetness and freshness, with a creamy texture and remarkable length.

Produced in strict accordance with the rules for late harvest wines, it fully reflects the richness and complexity of the Alsatian terroir. This wine is ideal for pairing with foie gras, fruit desserts, or mature cheeses, offering a refined and intense taste experience.

PROFIL GUSTATIF

Léger		Puissant
Souple		Tannique
Sec		Moelleux
Vif		Rond
Fruité		Boisé
Minéral		Fruité



IDENTITÉ

Région viticole / Pays	Alsace / France
Type de vin	Blanc
Volume	0,375L
Degré d'alcool	12,5%
Potentiel de garde	20 ans +
Cépages	Pinot Gris