

2012 CREMANT D'ALSACE BRUT

DOMAINE HAEGI
ALSACE, FRANCE



THE WINE:

50% Pinot Noir/50% Pinot Blanc produced in the “Methode Traditionnelle” style where the secondary fermentation (to produce the bubbles) takes place in the bottle. All estate grown fruit with a total production of fewer than 600 cases.

THE ESTATE:

Winemaker Daniel Haegi began making wine in 1985 and is the 3rd generation Haegi to make wines on this tiny farm in Mittelbergheim, Alsace. Organically grown grapes with a great respect to native and traditional methods. Riesling, Gewurztraminer, Sylvaner, Pinot Blanc and Pinot Gris are the main grapes grown here.

TASTING NOTES:

Color: Bright silver-platinum.

Aromas: Citrus, jasmine flower, and brioche.

Flavors & Texture. Clean and dry with Meyer lemon, toasted bread and green apples.

Food Pairing: Appetizers such as calamari fritti or oysters.

~ Drink now through 2017 ~