

2013 RIESLING BRANDLUFT - CUVÉE PRESTIGE

DOMAINE HAEGI, ALSACE, FRANCE



THE WINE:

100% Riesling. Single vineyard and estate grown from the village of Mittelbergheim. Low-yields and double sorting by hand ensure only perfectly ripe fruit makes it into the final blend. This 9-acre vineyard produces only estate grown wine in very small quantities. The Cuvée Prestige is produced by leaving the Riesling grapes on the vine to ripen fully before harvest.

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. The winery produced less than 6,000 cases per year in total. In 2013 Domaine Haegi was granted the Vin Biologique status, this is the European Union equivalent to Certified Organic.

TASTING NOTES:

Color: deep straw/canary yellow with gold hues

Aromas: citrus and golden apple with honey soaked tropical fruits

Flavor & Texture: creamy lemon and green apple lead to a fresh, mineral driven finish with classic Riesling acidity

Food Pairing: makes a great companion to Thanksgiving dishes, spicy Thai, and everything in between

-DRINK NOW THROUGH 2020-