

2015 CUVÉE AURORE

DOMAINE HAEGI, MITTELBERGHEIM, ALSACE, FRANCE



THE WINE:

100% Riesling from a single vineyard. The fruit is handpicked and yielded only 500 cases. Named after winemaker Daniel Haegi's oldest daughter Aurore. The style is the classic Alsatian dry Riesling with the harvest occurring earlier than for the sweeter late-harvest style Rieslings.

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. Grapes are organically grown with a great respect to native and traditional methods. Riesling, Gewurztraminer, Sylvaner, Pinot Blanc, Pinot Noir and Pinot Gris are the main grapes grown here. The winery produces 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: light yellow-gold

Aromas: citrus, green apples, mineral and shale

Flavor & Texture: tart citrus fruit flavors lead into hints of lemon rind and nut oils; the finish is bone dry with precisely balanced acidity

Food Pairing: delicate fish, such as fresh trout pan seared with lemon, parsley, butter and garlic

-DRINK NOW THROUGH 2023-