

# 2015 DOMAINE HAEGI RIESLING VENDANGES TARDIVES

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## DOMAINE HAEGI, ALSACE, FRANCE



### THE WINE:

100% Riesling from the Brandluft Vineyard in Mittelbergheim, Alsace. The grapes are left on the vine for about 3-4 weeks later than the typical Riesling harvest allowing the grapes to achieve higher concentrations of fruit sugars. The name Vendanges Tardives translates to “late harvest” and this classification requires that the wines are aged a minimum of 18 months in the bottle before being sold. Domaine Haegi produces only 200 cases per year of this wine. This vintage had just over 65 grams of sugar per liter.

### 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. Domaine Haegi was certified organic (Agriculture Biologique) in 2015. The winery produced less than 6,000 cases per year in total.

### TASTING NOTES:

**Color:** light golden hue

**Aromas:** honey, apricot, golden peach and lychee with hints of crushed shale and oil rich minerals

**Flavor & Texture:** juicy citrus, tropical fruit and honey lead a decadent and intense mouthfeel with classic riesling acidity to maintain freshness and lift

**Food Pairing:** can be served with dessert courses or the traditional Alsatian pairing of foie gras

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