

# 2016 DOMAINE HAEGI LE COEUR DE HAEGI PINOT GRIS

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## DOMAINE HAEGI, ALSACE, FRANCE



### THE WINE:

100% Pinot Gris from the oldest vines on the Haegi Estate Vineyard. The wine is certified Vin Biologique, which means organically grown and produced. Fermented in neutral French oak barrels and aged for 12 months on 25% New French oak and 75% neutral French oak. This passion project wine was produced in just under 1,200 bottle quantity, allowing Daniel Haegi to pull out all the stops and make the very best wine he can possibly make.

### 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.

### TASTING NOTES:

**Color:** lighter gold with platinum

**Aromas:** fragrant white peach and Meyer lemon with just hints of toasted vanilla bean

**Flavor & Texture:** peach and citrus with notes of clover honey; the rich and opulent mouthfeel is balanced by bright and lively acids

**Food Pairing:** fresh trout almondine baked and served with Yukon gold mashed potatoes

-DRINK NOW THROUGH 2026-