

2017 DOMAINE HAEGI ROSE CREMANT D'ALSACE

DOMAINE HAEGI, MITTELBERGHEIM, ALSACE, FRANCE



THE WINE:

100% Pinot Noir produced in the Methode Traditionnelle style where the secondary fermentation (to produce the bubbles) takes place in the bottle. Although the wine is considered non vintage, all of the fruit for this bottling came from the 2017 vintage. All estate grown fruit with a total production of fewer than 200 cases. This Rose Crémant is made in the style of Brut, meaning less than 10 grams of residual sugar per liter after fermentation.

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: pink rose color with great clarity

Aromas: red fruits and citrus with hints of fresh baked bread

Flavor & Texture: raspberry and mineral with tiny, elegant bubbles

Food Pairing: soft cheeses and fruit platters

-DRINK NOW THROUGH 2022-