

# 2017 CUVÉE PRESTIGE GEWURZTRAMINER

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## DOMAINE HAEGI, MITTELBERGHEIM, ALSACE, FRANCE



### THE WINE:

100% Gewurztraminer from a tiny single vineyard in the town of Mittelbergheim, France. The wine is 100% certified organic (Agriculture Biologique in the E.U) both in the vineyard and in the winery. The grapes are left to stay on the vine for two extra weeks of “hang-time” allowing the fruit to ripen and sugars to develop even further. It is fermented and aged in stainless steel. Only 400 cases made.

### 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 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:** straw gold

**Aromas:** rose petals, lychee fruit and orange blossom

**Flavor & Texture:** rich and lavishly textured, the fruit is purely tropical in style with star fruit, and mandarin with whispers of honey

**Food Pairing:** Jamaican jerk chicken with tropical fruit salsa

-DRINK NOW THROUGH 2024-