

2017 DOMAINE HAEGI LE COEUR DE HAEGI PINOT GRIS

DOMAINE HAEGI, ALSACE, FRANCE



THE WINE:

100% Pinot Gris from the oldest vines on the estate vineyard. The wine was fermented in stainless steel followed by aging in 30% new Allier French oak and 70% remained in the steel. The resulting wine contains less than 4 grams of sugar per liter. In 2017, the Haegi's produced only 500 bottles of this wine. This wine is certified as Vin Biologique, the EU equivalent of certified organic. This passion project wine allowed 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. Along with his wife Sylvie and their children they run this family winery entirely by themselves. 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. In 2013, Domaine Haegi was granted the Vin Biologique status. This is the European Union equivalent to certified organic.

TASTING NOTES:

Color: lighter shade of gold

Aromas: white fruits such as pear and peach with subtle hints of fennel

Flavor & Texture: rich and round on the palate the pear and citrus flavors show just whispers of French oak

Food Pairing: Coq au Riesling - the Alsatian twist to Coq au vin

-DRINK NOW THROUGH 2027-