

# 2018 CUVEE 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 300 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:** intensely aromatic with lychee, clover honey, rose petals and hints of wild mint

**Flavor & Texture:** rich and vicious with tropical flavors and layers of ripe fruit, all supported by clean and fresh acid on the finish

**Food Pairing:** Thai yellow curry with chicken, bamboo shoots, red bell peppers and lemongrass

-DRINK NOW THROUGH 2023-