

# NV DOMAINE HAEGI CRÉMANT D'ALSACE

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## DOMAINE HAEGI, MITTELBERGHEIM, ALSACE, FRANCE



### THE WINE:

50% Pinot Noir / 50% Pinot Blanc 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 2016 vintage. All estate grown fruit with a total production of fewer than 400 cases. This 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:** silver-platinum

**Aromas:** white jasmine flowers, brioche and citrus fruit

**Flavor & Texture:** fresh green apple and Meyer lemon on the entry, with toasted bread and crisp, clean mineral on the finish

**Food Pairing:** great as a party starter and served with hors d'oeuvres such as endive boats with herb goat cheese, almonds and honey

-DRINK NOW THROUGH 2021-