

NV CREMANT D'ALSACE BRUT

DOMAINE HAEGI, 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. All estate grown fruit with a total production of fewer than 600 case.

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. 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.

TASTING NOTES:

Color: vibrant platinum gold

Aromas: lemon peel, quince, and fresh pastry

Flavor & Texture: clean and pure with apple skin, pear, mineral, and a hint of honey butter

Food Pairing: goat cheese stuffed squash blossoms

-DRINK NOW THROUGH 2025-