

2018 Domaine Haegi Crémant Emotion Domaine Haegi, Mittelbergheim, Alsace, France



The Wine:

Made from 100% Chardonnay grapes (a rarity in Alsace) and 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 2018 vintage. All estate grown Chardonnay with a total production of fewer than 200 cases. This Crémant is made in the style of Brut, meaning less than 10 grams of residual sugar per liter after fermentation. The wine rests for 24 months on the lees in the cellar prior to being sold.

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: pale yellow with green reflections

Aromas: citrus, Granny Smith apple skin, mineral and brioche

Flavor & Texture: apple, pear and toast flavors dance lightly on your palate; the high acid keeps the wine vibrant and nervy while the tiny bubbles are soft and creamy on the mouth

Food Pairing: hors d'oeuvres or tray pass apps such as toast points with goat cheese, olive tapenade and fresh dill

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