Haag



Gewurtzraminer Les Fossiles

2021

TASTING

Sight: Very pleasant, yellow with gold hints.

Perfumes: Aromas and fatness confirmed. Heady, full-bodied, long after taste. **Taste:** Aromas confirmed. Fills up the mouth, very appealing and harmonious, rich with a fine freshness, very fine balance

FOOD MATCHING

- Aperitif
- Fish with spicy sauce (ginger and lime)
- Spicy dishes such as Asian cuisine with curry, Indian food
- Sweet food like meat with fruit or honey
- Foie gras
- Strong cheese
- · Biscuit or fruitcake

$Press\ quotation \square$

Bronze medal Decanter

TECHNICAL CHARACTERISTICS

• **Alcohol**: 13.5% vol

• Sugar: 25g/l

• Acidity (AT): 7.20

• Temperature: 8-10°C

• To keep: 8 years

• Terroir: Limestone.

• Culture: Sustainable viticulture (Terra Vitis), HEV Certification (High

Environmental Value)□

Sucrosité: Moelleux

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