



Gewurztraminer Sélection de Grains Nobles

Grand Cru Zinnkoepfle
2013

TASTING

Sight: Deep golden yellow. Oily, sticks to the glass, fine and numerous tears.

Perfumes: Sumptuous, voluptuous nose. Large range of fruits: orange candied peel, exotic fruits and cooked yellow plum.

Complex character.

Taste: Leaves its long aromas both in the palate and the nose with the addition of ripped yellow fruits. Full-bodied and harmonious, with an endless finish linked to the freshness.

FOOD MATCHING

- Foie gras (liver)
- With old cheese, strong cheese
- Dessert with chocolate
- To sip after the meal ... with a cigar
- To celebrate the most important occasion

TECHNICAL CHARACTERISTICS

- **Alcohol:** 11.5% vol
- **Sugar:** 148g/l
- **Acidity (AT):** 4.44
- **Temperature:** 10-12°C
- **To keep:** 20 years
- **Terroir:** Limestone

The altitude (424m) and the orientation (South) explain the origins of the name Zinnkoepfle : in Alsace's language « koepfle » means the head and « zinn » in the sun. It is the highest Grand Cru in Alsace. The soil is sand and mainly limestone, chalk with shells (muschelkalk).

Sucrosité : Doux

**DOMAINE JEAN MARIE
HAAG**

17 rue des Chèvres
68570 Soultzmatt
03 89 47 02 38
www.domaine-haag.fr