

Haag



Muscat

2022

TASTING

Sight: Pale yellow.

Perfumes: The very intense nose is reminiscent of the grape berry, some floral notes.

Taste: Gives the impression of savouring a grape, spontaneous and harmonious wine.

FOOD MATCHING

- Aperitif
- Melon with raw or smoked ham
- With Asparagus
- Leek pie
- Raw or steamed and crispy vegetables

TECHNICAL CHARACTERISTICS

- **Alcohol:** 11.7% vol
- **Sugar:** 10 g/l
- **Acidity (AT):** 4.42
- **Temperature:** 8-10°C
- **To keep:** 4 years
- **Terroir:** Limestone
- **Culture:** Sustainable viticulture (Terra Vitis), HEV Certification (High Environmental Value)[]

Sucrosité : Demi-sec

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