

Haag



Pinot Blanc

2022

TASTING

Sight: Light yellow

Perfumes: Fine, freshness expected. White flowers. Mineral evolution.

Taste: Delicate, vine wood, white peach, toast.

FOOD MATCHING

- grilled fish
- seafood
- country buffet
- salty tart
- cheese tart and all dish made with eggs
- charcuterie
- cheese fondue

TECHNICAL CHARACTERISTICS

- **Alcohol:** 12.5% vol
- **Sugar:** 2g/l
- **Acidity (AT):** 5.42
- **Temperature:** 8-10°C
- **To keep:** 4 years
- **Terroir:** Limestone
- **Culture:** Sustainable viticulture (Terra Vitis), HEV Certification (High Environmental Value)[]

Sucrosité : Sec

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