

Haag



Pinot Gris cuvée Théo

Grand Cru Zinnkoepfle

2021

TASTING

Sight: Gold yellow.

Perfumes: Full, complex. Pears and hite fruits. Toasted Bread, concentrated honey.

Taste: Very ripped. Full bodied. Fine texture, fruity. Long and soft after taste, very pleasant.

FOOD MATCHING

- Aperitif
- Foie gras (liver)
- Ethnic dish, sweet and salty dishes, Asian food (coconut milk, curry, ginger)
- White meat cooked with fruit
- Italian dishes with Parmesan and balsamic vinegar
- Strong cheese
- Dessert

TECHNICAL CHARACTERISTICS

- **Alcohol:** 13.5% vol
- **Sugar:** 25g/l
- **Acidity (AT):** 7.3
- **Temperature:** 10-12°C
- **To keep:** 12 years
- **Terroir :** Limestone and sandstone.
- **Culture:** Sustainable viticulture (Terra Vitis)

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 : Moelleux

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