Haag



# Pinot Gris Grand Cru Zinnkoepflé

2023

## **TASTING**

Sight: Gold yellow.

 ${\color{red}\textbf{Perfumes:}} \ \textbf{Full, complex. Pears and hite fruits. To a sted Bread, concentrated}$ 

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

#### **Press quotation**

91/100 by Andreas Larsson, best sommelier of the world

#### TECHNICAL CHARACTERISTICS

Alcohol: 14% vol
Sugar: 21g/l
Acidity (AT): 5.3
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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