

Haag



Pinot Gris Vendanges Tardives

Grand Cru Zinnkoepflé

2018

TASTING

Sight: Deep yellow with a superb brightness.

Perfumes: Finest aromas, stunning richness and diversity. Large range of fruits: William pear with chocolate, honey, candied pineapple.

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

FOOD MATCHING

- On its own, to drink before a meal
- Lamb tajine with fruit
- Duck cooked with honey
- Asian food
- Foie gras (liver)
- Cheese
- Dessert with honey, pear and pineapple
- Alone for a wonderful moment

Press quotation

1* Guide Hachette 2023

TECHNICAL CHARACTERISTICS

- **Alcohol:** 12.5% vol
- **Sugar:** 94g/l
- **Acidity (AT):** 5.23
- **Temperature:** 10-12°C
- **To keep:** 15 years
- **Terroir:** Sand and limestone.
- **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 : Doux

DOMAINE JEAN MARIE HAAG

17 rue des Chèvres

68570 Soultzmatt

03 89 47 02 38

www.domaine-haag.fr