

Haag



Pinot Noir

2023

TASTING

Sight: Ruby

Perfumes: Fruity, complex with red small berries aromas, cherry

Taste: Silky tannins create a nice harmony. Up rights with a long finish.

FOOD MATCHING

- Pork meat products (delicates)
- Smoked meat
- Chinese fondue
- Grilled red meat
- Fish with Pinot Noir sauce
- Lamb and duck
- With camembert and gruyère.

PRESS QUOTATION

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

TECHNICAL CHARACTERISTICS

- **Alcohol:** 13% vol
- **Sugar:** 0.2g/l
- **Acidity (AT):** 5.89
- **Temperature:** 8-10°C
- **To keep:** 8 years
- **Terroir:** Limestone
- **Culture:** Sustainable viticulture (Terra Vitis), HEV Certification (High Environmental Value)

Sucrosité : Sec

DOMAINE JEAN MARIE HAAG

17 rue des Chèvres
68570 Soultzmatt
03 89 47 02 38
www.domaine-haag.fr