

Haag



Riesling

Vallée Noble

2020

TASTING

Sight: Bright yellow.

Perfumes: Fine, freshness expected, white flowers, mineral evolution. Fine, freshness expected, white flowers, mineral evolution.

Taste: Taste confirms the nose with sustained aromas, nice and long after taste with a delicate freshness.

FOOD MATCHING

- Aperitif
- Sushi, sashimi
- Smoked fish, fish cooked in wine sauce,
- Crunchy vegetables slightly steamed
- Poultry cooked in sauce (creamy or herbs sauce)
- White meat
- Cantonese seafood cuisine
- Goat cheese, camembert

Press quotation

91/100 Revue du Vin de France Summer 2021 - 90/100 by Andreas Larsson

TECHNICAL CHARACTERISTICS

- **Alcohol:** 13.5% vol
- **Sugar:** 3g/l
- **Acidity (AT):** 6.79
- **Temperature:** 8-12°C
- **To keep:** 8 ans
- **Terroir:** Avoltzia sandstone.
- **Culture:** Sustainable viticulture (Terra Vitis), HEV Certification (High Environmental Value)

Vallée Noble is a village appellation and includes three hills: Zinnkoepflé, Weingarten and Breitenberg. This parcel is on the Weingarten and facing the south in the west part of the Noble Valley.

Sucrosité : Sec

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