

Haag



## Sylvaner

Exception 1827  
2018

### TASTING

**Sight:** Harvested on November 2018 from a parcel close to the area of the Grand Cru Zinnkoepfle and 45 years old. Gold topaze.

**Perfumes:** Full-flavoured, rich nose, scent of quince. Complex character.

**Taste:** Very ripped, principally crystallized smells. Full bodied, fine texture. Long and soft after taste, very pleasant.

### FOOD MATCHING

- Aperitif
- Foie gras (liver) with quince jam
- With old cheese, strong cheese
- Dessert with chocolate and raspberry
- To celebrate the most important occasion

### TECHNICAL CHARACTERISTICS

- **Alcohol:** 12.2% vol
- **Sugar:** 54g/l
- **Acidity (AT):** 4.31
- **Temperature:** 10-12°C
- **To keep:** 15 years
- **Terroir :** Limestone
- **Culture:** Sustainable viticulture (Terra Vitis), HEV Certification (High Environmental Value)

**Sucrosité :** Doux

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