

2020 Domaine Haegi Gewurztraminer Domaine Haegi, Alsace, France



The Wine:

This single vineyard Gewurztraminer is made in less than 400 cases. The wine is certified organic and the grapes are hand-picked and hand sorted. The potent aromatics and flavors of the varietal are preserved by cool fermentation. The wine is fermented in stainless steel vats and produced in an "off-dry" style with approximately 8-9 grams per liter of residual sugars left after fermentation is completed.

The Estate:

Winemaker Daniel Haegi began making wine in 1985 and is the 3rd generation Haegi to make wines on this tiny farm in Mittelbergheim, Alsace. Grapes are organically grown with a great respect to native and traditional methods. Riesling, Gewurztraminer, Sylvaner, Pinot Blanc, Pinot Noir and Pinot Gris are the main grapes grown here. The winery produces less than 7,000 cases per year in total. In 2013, Domaine Haegi was granted the Vin Biologique status. This is the European Union equivalent to certified organic.

Tasting Notes:

Color: Straw gold

Aromas: Potent aromatics of lychee fruit, clover honey, rose petals and hints of slate.

Flavors and Texture: Ripe citrus and tropical fruits mingle with honey-soaked pears. The rich texture is balanced with good acidity.

Food pairing: Thai yellow curry chicken with fresh vegetables and Basmati rice.

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