



JOSEPH CATTIN

## Gewurztraminer Grand Cru Hatschbourg

*"A real wow wine with floral aromas and ginger spiced fruit; rich and seductive with great balancing acidity and rosewater elegance."*

### Region



Joseph Cattin Estate is located in Alsace, in northeast France, in the prestigious Upper Rhine region, where lie the gems of the Alsatian vineyard.

The Hatschbourg Grand Cru lies near the village of Voegtlinshoffen, on southeast facing slopes, at the base of the Vosges Mountains.

### Soil



Marl and limestone soil.

### Varietal



100% Gewurztraminer.

### AOC



Alsace Grand Cru.

### Farming



Sustainable practices. Manual hand-picking.

### Winemaking



After a meticulous selection taking place first in the vineyard and then at the cellar, the grapes are gently pressed. The juice directly falls into a fermentation tank located below the press to preserve the aromas. The tank is thermo-regulated to ensure a low temperature fermentation (between 12°C-18°C) that will preserve the flavors and therefore produce high quality wine.

Joseph Cattin Gewurztraminer Grand Cru Hatschbourg is then aged for 12 months minimum.

### Tasting notes



Color: Rich gold.

Nose: Intense and spicy with exotic fruit notes.

Palate: Aromatic and complex with litchi and mango notes.

### Serving suggestions

Serve chilled.



Joseph Cattin Gewurztraminer Grand Cru pairs extremely well with many of the Chinese cuisines. It perfectly matches highly spiced dishes such as Szechuan dishes or Beijing hotpots. It provides also an exotic counterpoint to lacquered meats; therefore it is delicious with the famous Peking Duck.

**Ageing** 10 to 15 years.

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[www.cattin.fr](http://www.cattin.fr)