



JOSEPH CATTIN



Muscat Grand Cru Hatschbourg

Recognized as one of the treasures of Joseph Cattin Estate, this superb food wine reveals the essence of the grape variety through the very specific terroir of Hatschbourg.

Region

Alsace.

Grand Cru Hatschbourg is located in Voegtlinshoffen, in the Upper Rhine region. Vines are planted on South East facing slopes, at the base of the Vosges Mountains.

Soil

Marl and limestone soil.

Varietal

Muscat.

AOC

Alsace.

Farming

Sustainable practices.

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 flavors' freshness. The tank is temperature-controlled to control fermentation in order to preserve the flavors. Joseph Cattin Muscat Grand Cru Hatschbourg is then aged for 12 months minimum.

Tasting notes

Color: Gold.

Nose: Intense, fresh and fruity. Grapes flavours.

Palate: Elegant, with honey and pear flavours with a hint of freshness (lemon and orange sorbet).

Serving suggestion:

Serve chilled.

Beautifully perfumed, this wine is the perfect aperitif. It can also be served with exotic cuisine.

Ageing: 5 to 10 years.