



JOSEPH CATTIN



## Muscat

*Dry, fruity and beautifully perfumed, this wine provides the sensation of crunching into a bunch of fresh grapes. Its aromatic freshness pairs particularly well with vegetables, especially asparagus.*



### Region

Alsace.



Most of the vines are grown around Voegtlinshoffen and Eguisheim, located in the prestigious Upper Rhine region and are planted on slopes at the base of the Vosges Mountains.



### Soil

Mostly clay–limestone soil.



### Varietal

100% Muscat.



### AOC

Alsace.



### Farming

Sustainable practices.



### Winemaking

As soon as the grapes are gently pressed, the juice falls into a fermentation tank located below the press to preserve the flavors' freshness.

The tank is temperature-controlled to control fermentation and therefore preserve the grapes' flavors. After the fermentation our Muscat is aged for several months before being bottled. It will then reveal its varietal characteristics married to Alsace's unique terroir.



### Tasting notes

Color: light yellow with silver hues.

Nose: primary grapes aromas.

Palate: very aromatic with fresh grapes flavors.



### Serving suggestion:

Serve chilled.

Dry and fruity Muscat is perfect as an aperitif. It also matches light cuisine, sushi, and vegetables. In Alsace, it is traditionally served with asparagus.

Ageing: Drink now or within the next 3 years.