



JOSEPH CATTIN



Pinot Gris Grand Cru Hatschbourg

Richly textured wine full of ripe and spicy fruit, the acidity just a hint behind the dried honey and watermelon flavors. It is full-bodied, ripe, packed with intense full flavors.

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

Pinot Gris.

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 Pinot Gris Grand Cru Hatschbourg is then aged for 12 months minimum.

Tasting notes

Color: golden yellow.

Nose: intense, with ripe fruits and honey flavors.

Palate: slightly smoky (aromas of wood). Aromas of cooked fruits and dried apricots.

Long finish.

Serving suggestion:

Serve chilled.

Pinot Gris Grand Cru Hatschbourg can be served alone or with strong flavor dishes (veal kidneys, foie gras, venison, duck, or strong cheeses). For dessert it goes wonderfully with a rhubarb pie.

Ageing: 10 years.