

# GEWURZTRAMINER GRAND CRU HATSCHBOURG



## JOSEPH CATTIN



A real gastronomic wine with rich flavors and aromas. Very well structured; the dry core of spice perfectly balances the ripe exotic fruits.

Appellation	AOC Alsace Grand Cru
Grape Variety	Gewurztraminer
Soil	Marl and limestone
Harvest	Hand-harvested
Ageing Potential	10 years

### Viticulture

Limited yields. A soil made of marl and limestone which is heavy, deep and well drained. The vines are planted on south-east oriented slopes between 220 to 330 meters above sea level. Guyot pruning. Sustainable farming practices to preserve the richness of this terroir.

### Wine-making

Gentle pressing of the grapes. Fermentation between 18 and 22 °C. Ageing in traditional big old oak casks in order to reveal the specificities of its terroir.

### Tasting Notes

Appearance: gold color.

Nose: aromas of litchi and candied tropical fruits, rose water.

Palate: slightly spicy, exotic fruits especially litchi and mango flavors; round body, long-lasting fresh finish.

### Serving

The Gewurztraminer Grand Cru Hatschbourg of Joseph Cattin pairs very well with spicy and flavorful food like Asian dishes, especially Thai food, curry, couscous, spring rolls and foie-gras. It is also tasty with strong cheeses (like munster and maroilles).

Serving Temperature: 8-10 °C.