



JOSEPH CATTIN

MUSCAT GRAND CRU HATSCHBOURG



Muscat Grand Cru Hatschbourg is recognized as one of the gems of Joseph Cattin. It is an aromatic and complex wine with a nice freshness.

Appellation	AOC Alsace Grand Cru
Grape Variety	Muscat
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 yellow.
Nose: complex and intense, aromas of ripe grapes; white flowers.
Palate: half-dry with flavors of ripe grapes and white flowers.

Serving

Muscat Grand Cru Hatschbourg deliciously pairs with seared foie-gras.

Serving Temperature: 8-10°C.