ALSACE

ALSACE GRAND CRU: JOSEPH CATTIN GEWÜRZTRAMINER HATSCHBOURG

Joseph Cattin



TASTING NOTES

Intense nose with spices and exotic fruit. On the palate, aromas of litchi and mango, spices and notes of rose. Beautiful roundness.

WITH FOOD

Foie Gras, Spicy Dishes

VINTAGE	2024
REGION	Alsace
APPELLATION	Alsace Grand Cru
GRAPES	100% Gewurztraminer
KEEPING	Drink within 10 to 15 years of bottling.
VINIFICATION	Limited yields. A soil made of marl and limestone which is deep and well drained. The vines are planted on south-east oriented slopes, 220m to 330m above sea level. Guyot pruning. Fermentation between 18 and 22 . Ageing in traditional big old oak casks, to reveal the specificities of its terroir.
VITICULTURE	Uses High Environmental Value Farm products in production
BOTTLE	75cl
VOLUME	12.5%

JOSEPH CATTIN

Situated in Voegtlinshoffen near Colmar, the Domaine Joseph Cattin has been making its own wines for nearly 300 years. This is a family-run estate, managed by brothers Jacques and Jean-Marie, with the help of Jacques' son (Jacques Jnr). The family's watchwords are elegance and authenticity, and they use traditional methods for winemaking alongside new equipment for best results.