

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.