ALSACE

ALSACE GRAND CRU: JOSEPH CATTIN MUSCAT HATSCHBOURG

Joseph Cattin

TASTING NOTES

Complex, intense, fresh but fruity nose, with a strong aroma of fresh grape. Elegant on the palate with a lingering after-taste. Discover the best of the Muscat grape with this treasure of the Cattin range.



WITH FOOD

Aperitif, Cheese, Salads and Light Meals

VINTAGE	2024
REGION	Alsace
APPELLATION	Alsace Grand Cru
GRAPES	100% Muscat
KEEPING	Drink within 6 years of bottling.
VINIFICATION	Slow crushing of grapes to preserve the character of the wine. Fermentation at 18°C to 22°C.
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.