



Theo Cattin et Fils



Muscat 2013

AOC Alsace

Dry, fruity and beautifully perfumed, this wine provides the sensation of crunching into a bunch of fresh grapes. Its aromatic freshness pairs particularly well with vegetables, especially asparagus. To be served as soon as spring is coming.

Varietal:

100% Muscat.

Soil:

Mostly clay–limestone soil. Most of the vines are grown around Voegtlinshoffen, located in the prestigious Upper Rhine region and are planted on slopes at the base of the Vosges Mountains.

Farming:

Sustainable practices.

Winemaking:

As soon as the grapes are gently pressed, the juice falls into a fermentation tank located below the press to preserve the flavors' freshness.

The tank is temperature-controlled to control fermentation and therefore preserve the grapes' flavors. After the fermentation our Muscat is aged for several months before being bottled. It will then reveal its varietal characteristics married to Alsace's unique terroir.

Tasting notes:

Color: light yellow with silver hues.

Nose: primary grapes aromas. The wine is dry but extremely fruity, with a hint of lemon which gives freshness to that wine.

Palate: very aromatic with fresh grapes flavors.

Serving suggestion:

Serve chilled.

Dry and fruity Muscat is perfect as an aperitif. It also matches with light cuisine, sushi, and vegetables. In Alsace, it is traditionally served with asparagus.

Serving temperature: 5° to 7°C.

Ageing:

Drink now or within the next 3 years.