



# Theo Cattin et Fils

## Muscat Grand Cru Hatschbourg 2013

AOC Alsace Grand Cru

*Recognized as one of the treasures of Theo Cattin Estate, this superb food wine reveals the essence of the grape variety through the very specific terroir of Hatschbourg.*



**Varietal:**

100% Muscat.

**Soil:**

Marl and limestone soil. Grand Cru Hatschbourg is located in Voegtlinshoffen, in the Upper Rhine region. Vines are planted on South East facing slopes, at the base of the Vosges Mountains.

**Farming:**

Sustainable practices.

**Winemaking:**

After a meticulous selection taking place first in the vineyard and then at the cellar, the grapes are gently pressed. The juice directly falls into a fermentation tank located below the press to preserve the flavors' freshness. The tank is temperature-controlled to control fermentation in order to preserve the flavors. Theo Cattin Muscat Grand Cru Hatschbourg is then aged for 12 months minimum.

**Tasting notes:**

Color: golden reflects, slightly orange.

Nose: Intense, fresh and fruity. Grapes flavours. Primary aromas: fresh grapes

Palate: Elegant, with honey and pear flavours with a hint of freshness (lemon and orange sorbet).

William pears.

**Serving suggestion:**

Serve chilled to a temperature of about 8° to 10°C.

Beautifully perfumed, this wine is the perfect aperitif. It can also be served with exotic cuisine, grilled lamb and vegetable, namely asparagus.

**Ageing:**

5 to 10 years.