



Théo Cattin et Fils

Pinot Gris Grand Cru Hatschbourg 2013

AOC Alsace Grand Cru

This noble grape variety, under Hatschbourg Grand Cru appellation, reveals the quintessence of the terroir. With an intense bouquet, enhanced by a hint of acidity, this wine benefits from a great complexity.



Varietal

100 % Pinot Gris.

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. Théo Cattin Pinot Gris Grand Cru Hatschbourg is then aged for 12 months minimum.

Tasting notes

Color: golden yellow with orange reflects.

Nose: intensely aromatic with ripe fruits, honey flavors and also white flowers.

Palate: slightly spicy and surprisingly fresh, giving this vintage all its charm. Wonderfully well balanced.

Notes of almonds and candied orange.

Serving suggestion:

Serve chilled.

Pinot Gris Grand Cru Hatschbourg 2013 can be served alone or with strong flavor dishes (veal kidneys, foie gras, venison, duck, or strong cheeses). For dessert it goes wonderfully with a rhubarb pie.

Ageing:

Up to 10 years.