



JOSEPH CATTIN

PINOT GRIS GRAND CRU HATSCHBOURG



Wonderfully balanced with an off-dry finish, this Pinot Gris is concentrated and full-bodied.

Appellation	AOC Alsace Grand Cru
Grape Variety	Pinot Gris
Soil	Marl and limestone
Harvest	Hand-harvested
Ageing Potential	At least 10 years

Viticulture

Limited yields. A soil made of marl and limestone which is heavy, deep and well drained. The vines are planted on south-east oriented slopes between 220 to 330 meters above sea level. Guyot pruning. Sustainable farming practices to preserve the richness of this terroir.

Wine-making

Gentle pressing of the grapes. Fermentation between 18 and 22 °C. Ageing in traditional big old oak casks in order to reveal the specificities of its terroir.

Tasting Notes

Appearance: gold yellow.

Nose: powerful and slightly smoky, notes of dry fruits and honey.

Palate: nice acidity with honey, cooked apricots. Complex finish.

Serving

Pinot Gris Grand Cru Hatschbourg can be enjoyed alone or paired with dishes with pronounced flavors (such as veal kidneys, foie gras, game, duck, or strong cheeses). For dessert it goes perfectly with a rhubarb pie.

Serving Temperature: 8-10°C.