



Théo Cattin et Fils

Gewurztraminer Grand Cru Hatschbourg 2013 AOC Alsace Grand Cru



Sublime wine of gastronomy, the Gewurztraminer Grand Cru Hatschbourg 2013 deserves to be served with exceptional courses: foie-gras, old cheese, or on its own, discover the generosity of this promising wine.

Varietal

100% Gewurztraminer.

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 Gewurztraminer Grand Cru Hatschbourg is then aged for 12 months minimum.

Tasting notes

Color: Rich gold.

Nose: spicy and overwhelming, with typical varietal flavors (rose and lychee).

Palate: the attack is franc at first , and soften progressively to give way to aromatic and complex aromas such as lychee and mango notes. Spicy wine, with a touch of honey that gives roundness to this wine.

Serving suggestion:

Serve chilled.

Théo Cattin Gewurztraminer Grand Cru Hatschbourg pairs extremely well with Asian and Thai food. It matches perfectly with highly spiced dishes such as Szechuan dishes or Beijing hotpots. It can also be served with strong cheeses and as a pre dinner drink. It pairs very well with desserts.

Ageing:

5 to 10 years, even more according to the vintage.