



JOSEPH CATTIN

MUSCAT



Dry and aromatic, this Muscat provides a joyful sensation of crunching fresh grapes. It is an excellent aperitif. Its gentle freshness matches particularly well with spring vegetables, notably asparagus.

Appellation AOC Alsace

Grape Variety Muscat

Soil Mostly clay and limestone

Ageing Potential Drink now or within the next 3 years

Viticulture

Limited yields. Guyot pruning, with 5 500 vines per ha on average. Sustainable farming practices to preserve the richness of our terroirs.

Wine-making

Gentle pressing of the grapes. Fermentation between 18 and 22°C.

Tasting Notes

Appearance: clear, pale lemon yellow.

Nose: clean and crisp, aromatic nose with recognizable characters of grapes and white flowers.

Palate: dry and fruity, with crispy flavors of fresh grapes, pleasant finish with floral notes.

Serving

Dry and fruity, this Muscat is a good choice for aperitif. It pairs well with vegetarian dishes. In Alsace, it is traditionally served with asparagus.

Serving Temperature: 5-7°C.