

ALSACE

ALSACE: CATTIN LIBRE RIESLING SEC

Joseph Cattin

TASTING NOTES

With a pale yellow lemon colour, this sulphite free Riesling has a nose of citrus (mandarine zest) with a mineral characteristic. Fresh on the palate, dry with grapefruit aromas.

WITH FOOD

Cheese, Fish, Chicken

VINTAGE	2023/2024
REGION	Alsace
APPELLATION	Alsace AOC
GRAPES	100% Riesling
KEEPING	Drink within 1 to 5 years of bottling.
VINIFICATION	The hand-picked grapes are slowly crushed to preserve their character. Fermentation between 18°C and 22°C.
VITICULTURE	Vegan Friendly, Uses High Environmental Value Farm products in production
BOTTLE	75cl
VOLUME	2023 - 13.0%, 2024 - 12.5%



JOSEPH CATTIN

Situated in Voegtlinshoffen near Colmar, the Domaine Joseph Cattin has been making its own wines for nearly 300 years. This is a family-run estate, managed by brothers Jacques and Jean-Marie, with the help of Jacques' son (Jacques Jnr). The family's watchwords are elegance and authenticity, and they use traditional methods for winemaking alongside new equipment for best results.