ALSACE

ALSACE GRAND CRU: JOSEPH CATTIN RIESLING HATSCHBOURG

Joseph Cattin



TASTING NOTES

Intense and mineral nose, with citrus and liquorice notes. The mouth is wonderfully mineral, with a light citrus aroma and a delicate acidity on the finish.

WITH FOOD

Seafood, Pork

VINTAGE	2023/2024
REGION	Alsace
APPELLATION	Alsace Grand Cru
GRAPES	100% Riesling
KEEPING	Drink within 10 to 15 years of bottling.
VITICULTURE	Uses High Environmental Value Farm products in production
VINIFICATION	Limited yields. A soil made of marl and limestone which is heavy, deep and well drained. Vines on south-east oriented slopes, 220m to 330m above sea level. Guyot pruning. Sustainable farming practices to preserve the richness. Ageing in traditional big old oak casks.
BOTTLE	75cl
VOLUME	13.0%

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.