ALSACE

ALSACE GRAND CRU: JOSEPH CATTIN RIESLING RANGEN

Joseph Cattin

TASTING NOTES

Intense and complex nose, with aromas of citrus fruits, white flowers, flint and smoky mineral notes characteristic of the volcanic soil. Powerful and elegant on the palate with vibrant acidity, remarkable minerality and a long, persistent finish revealing citrus and subtle spice notes.



WITH FOOD

Seafood, Pork

VINTAGE	2023
REGION	Alsace
APPELLATION	Alsace Grand Cru
GRAPES	100% Riesling
KEEPING	Drink within 15 to 20 years of bottling.
VINIFICATION	Limited yields. The Rangen Grand Cru vineyard is the southernmost Grand Cru of Alsace and the only one with volcanic soils. Its steep south-facing slopes, between 350 and 470 metres above sea level, provide excellent sun exposure and natural drainage. Guyot pruning. Sustainable farming practices are used to preserve the richness and uniqueness of this exceptional terroir. Gentle pressing of the grapes. Fermentation between 18 and 22°C. Ageing in traditional large old oak casks to preserve the purity of the fruit while expressing the distinctive volcanic terroir.
VITICULTURE	Uses High Environmental Value Farm products in production
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.