

ALSACE

ALSACE: JOSEPH CATTIN GEWÜRZTRAMINER TRADITION

Joseph Cattin

TASTING NOTES

Flavourful with rich aromas and distinctive notes of ripe tropical fruits, this wine can be enjoyed alone or paired with spicy and exotic cuisine, strong cheeses or desserts.

WITH FOOD

Cheese, Spicy Dishes

VINTAGE	2024
REGION	Alsace
APPELLATION	Alsace AOC
GRAPES	100% Gewurztraminer
KEEPING	Drink within 4 to 5 years of bottling.
VITICULTURE	Uses High Environmental Value Farm products in production
VINIFICATION	Slow crushing of grapes to preserve the character of the wine. Fermentation at 18°C to 22°C.
BOTTLE	75cl
VOLUME	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.