

ALSACE

ALSACE: JOSEPH CATTIN RIESLING TRADITION

Joseph Cattin

TASTING NOTES

Bright and pale yellow with green highlights. A mineral nose with citrus and flowers. On the palate, fresh, dry and mineral, with pineapple notes.

WITH FOOD

Fish, Chicken, Cheese

VINTAGE 2024

REGION Alsace

APPELLATION Alsace AOC

GRAPES 100% Riesling

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. Then ageing on the lees for 8 weeks.

BOTTLE 75cl

VOLUME 12.0%



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.