



# JOSEPH CATTIN

## RIESLING LIEU-DIT ELSBOURG



The Riesling Lieu-dit Elsbourg reveals very well its terroir. The limestone soil provides the wine with minerality characterized by saline and flint aromas. It's a dry Riesling with good ageing potential.

### Viticulture

Limited yields. Guyot pruning. Sustainable practices.

The plot located on the slopes of the Elsbourg hill, and is South-oriented and benefits from a unique exposure to sunlight.

### Wine-making

Gentle pressing in order to preserve the flavors. Fermentation between 18 and 22° C. Ageing in the cellar for at least 2 years in order to reveal the unique combination of the grape's variety characteristics and its specific terroir.

### Tasting Notes

Appearance: pale gold.

Nose: flint, cracked rocks with a bit of stone fruits and pineapple.

Palate: dry and mineral with a nice acidity. A hint of citrus. Complex with a long finish.

### Serving

With saline minerality, this dry Riesling will deliciously pair with fresh oysters, shell fish, or raw fish. Also excellent with grilled fish.

Serving Temperature: 8-10°C.

Appellation	AOC Alsace mention Lieu-dit
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Grape Variety	Riesling
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Soil	Limestone
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Harvest	Hand-harvested
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Ageing Potential	10 years
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