



JOSEPH CATTIN

Riesling Grand Cru Hatschbourg

A real gastronomic wine, complex and mineral, produced from the Grand Cru Hatschbourg vineyard.

Region

Alsace.

Grand Cru Hatschbourg is located in Voegtlinshoffen, in the Upper Rhine region.

Vines are planted on South East facing slopes, at the base of the Vosges Mountains.

Soil

Marl and limestone soil.

Varietal

Riesling.

AOC

Alsace.

Farming

Sustainable practices.

Winemaking

After a meticulous selection taking place first in the vineyard and then at the cellar, the grapes are gently pressed. The juice directly falls into a fermentation tank located below the press to preserve the flavors' freshness. The tank is temperature-controlled to control fermentation in order to preserve the flavors. Joseph Cattin Riesling Grand Cru Hatschbourg is then aged for 12 months minimum.

Tasting notes

Color: Rich gold.

Nose: Intense, slightly mineral with citrus notes.

Palate: Wonderful mineral characteristics with slight citrus notes. Fine acidity.

Serving suggestion:

Serve chilled.

Excellent with fish and seafood, it pairs also well with white meats and the traditional Alsatian Choucroute (sauerkraut).

Ageing: 5 to 10 years.