



JOSEPH CATTIN



Sylvaner

Fresh, and slightly fruity, Sylvaner is a refreshing dry white wine and a real pleasure wine!

Region

Alsace.

Most of the vines are grown around Voegtlinshoffen and Eguisheim, located in the prestigious Upper Rhine region and are planted on slopes at the base of the Vosges Mountains.

Soil

Mostly clay–limestone soil.

Varietal

100% Sylvaner.

AOC

Alsace.

Farming

Sustainable practices.

Winemaking

As soon as the grapes are gently pressed, the juice falls into a fermentation tank located below the press to preserve the flavors' freshness.

The tank is temperature-controlled to control fermentation and therefore preserve the grapes' flavors. After the fermentation our Sylvaner is aged for several months before being bottled. It will then reveal its varietal characteristics married to Alsace's unique terroir.

Tasting notes

Color: clear color, with green hues highlighting its characteristic freshness.

Nose: fresh and light, delicately fruity. **Floral bouquet:** citrus, white flowers, freshly cut grass.

Palate: remarkably fresh and light with a delicate flavor and vivacious.

Serving suggestion:

Serve chilled.

Pleasant and refreshing, it's perfect with shellfish, seafood and fish.

Ageing: Drink now or within the next 3 years.