

GEWURZTRAMINER VENDANGES TARDIVES



JOSEPH CATTIN



In exceptional years, the grapes of Joseph Cattin's best vineyards are harvested when they are overripe, several weeks after the official start of the picking season. The aromatic, fruity and spicy character of this varietal is enhanced by the development of the noble rot.

Appellation	AOC Alsace mention Vendanges Tardives
Grape Variety	Gewurztraminer
Soil	Marl and limestone
Harvest	Hand-harvested
Ageing Potential	At least 15 years, depending on the vintage

Viticulture

Limited yields. Guyot pruning, with 5 500 vines per ha on average. Sustainable farming practices to preserve the richness of our terroirs.

Wine-making

The overripe grapes are late harvested to obtain concentrated aromas and flavors. Gentle pressing of the grapes. Fermentation between 18 and 22 °C. Ageing in the cellar for several years before release.

Tasting Notes

Appearance: light gold with amber reflects.

Nose: fruity aromas like pineapple and litchi, with a hint of spiciness.

Palate: generous palate, sweet and balanced. Flavors of honey, litchi and spice, long-lasting and pleasant finish.

Serving

This wine can be tasted alone or with desserts (such as flambéed bananas or pineapple donuts), foie-gras as well as strong cheeses like old parmesan. It matches also well with spicy dishes like tandoori chicken or pekin duck.

Serving Temperature: 6–8°C.