



JOSEPH CATTIN

SYLVANER



Fresh and lightly fruity, this Sylvaner is a dry and refreshing white wine. Ideal with seafood on a summer day!

Appellation	AOC Alsace
Grape Variety	Sylvaner
Soil	Mostly clay and limestone
Ageing Potential	Drink now or within the next 3 years

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

Gentle pressing of the grapes. Fermentation between 18 and 22°C.

Tasting Notes

Appearance: clear; pale lemon yellow with green reflects on the rim.

Nose: clean, fresh and subtle, aromas of green apple, lemon and freshly cut grass.

Palate: dry and refreshing, with lemon and white flower flavours.

Serving

Refreshing, this Sylvaner goes perfectly with seafood, fish, salads and Alsatian charcuterie.

Serving Temperature: 8-10°C.