



JOSEPH CATTIN  
ALSACE - FRANCE











WINEMAKERS SINCE 1720

## Press Kit



JOSEPH CATTIN

## PRESS KIT

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# Press Clips – Wine Magazines

## Vins & Terroirs Authentiques Printemps No 81 - 2016

### VIN SÉLECTIONNÉ PAR

Guide d'achat belge



[www.vinsetterroirs.be](http://www.vinsetterroirs.be)

#### *Pinot Gris Grand Cru "Hatschbourg" 2014*

*Joseph Cattin*

Très jolie robe ensoleillée, engageante. A l'ouverture, les notes minérales et fumées envahissent un bouquet qui exprime aussi de jolis arômes de fruits jaunes mûrs et de pâtisserie. Une bouche friande et gourmande, dotée d'un bel équilibre acidité/gras, privilégiant la délicatesse de texture. Les saveurs de fruits blancs mûrs s'y expriment généreusement, relevées par une délicate acidité bienvenue dans une finale agréablement persistante.

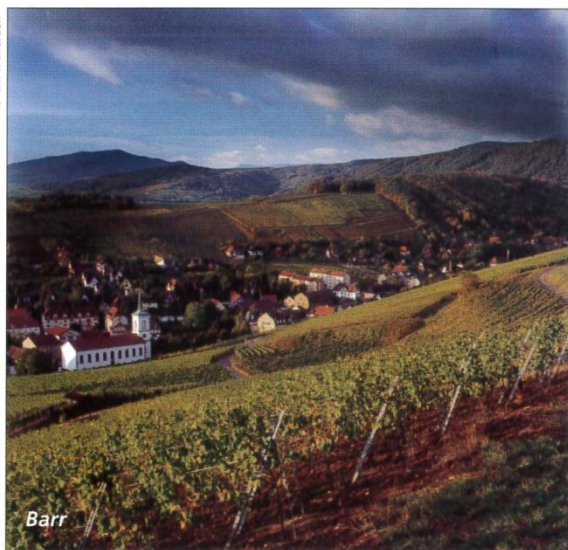


Michel Praet  
Rédacteur en Chef



Herman Dedapper  
1<sup>er</sup> Maître-Sommelier de Belgique

© CIVA / Zvardon



Barr

**14,5/20**

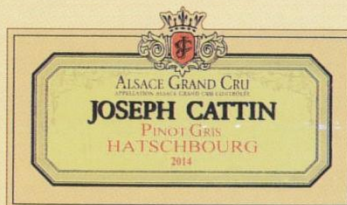
★★

**Joseph Cattin  
"Hatschbourg"**

Très jolie robe ensoleillée, engageante. A l'ouverture, les notes minérales et fumées envahissent un bouquet qui exprime aussi de jolis

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22 gr/L



[www.joseph-cattin.alsace](http://www.joseph-cattin.alsace)  
[contact@cattin.fr](mailto:contact@cattin.fr)

**85**



## Press Clips – Wine Magazines

La Revue du Vin de France -  
France

*Le millésime en Alsace*

# Alsace

LE TRIOMPHE  
DES GRANDS CRUS



**Riesling GC**

■ **JOSEPH CATTIN**  
**Hatschbourg**

L'approche printanière de ce vin donne une déclinaison de fleurs fraîches et de pollen. Son élégance procure un plaisir immédiat. **12 €**

LA RVF n° 572 - JUIN 2013 ■ **57**

# Press Clips – Wine Magazines

La Revue du Vin de France -  
France

## DEGUSTATION

**14/20**

■ **JOSEPH CATTIN**

**Brut Cattin**

Le nez s'ouvre rapidement sur des parfums d'agrumes. En bouche, les bulles sont vives et persistantes. Un joli crémant de début de repas.

Prix **10 €**

Bouteilles/an: **30 000**

Mars 2015, RVF

# Press Clips – Wine Magazines

## Vins & Gastronomie - France



Pinot Gris Grand Cru Hatschbourg 2012



Avec une belle robe or doré avec de légers reflets cuivrés. Le nez est évolué sur les notes végétales, sous-bois. La bouche est très agréable, grasse, opulente, très parfumée. Parfait vin d'apéritif et accompagnerait volontiers de la cuisine asiatique.

### Joseph Cattin

#### Brut 2007 « Grande Cuvée »

Superbe robe jaune dorée parée de bulles moyennes formant une cheminée régulière. Nez fruité et végétal à la fois avec des pointes de sous-bois. Bouche vive en attaque qui s'assouplit sur des arômes fruités marqués, linéaires sur les agrumes (cédrat) pour une finale grasse et rondeur. Très beau produit.



# Press Clips – Wine Magazines

## Crémants de France - France




Jacques Cattin Junior.

### Valeur sûre

#### CATTIN FRÈRES

La famille Cattin est installée en Alsace depuis 1720 et se consacre depuis 1850 au seul métier de vigneron. Le domaine est aujourd'hui dirigé par les deux frères Jean-Marie et Jacques Cattin, par ailleurs président de la fédération nationale des producteurs de crémants. Depuis 2007, le fils de Jacques, porteur du même prénom, travaille à leurs côtés. Cette même année, une nouvelle cave a été construite à Steinbach, au sud de l'Alsace, spécifiquement dédiée au crémant et au pinot noir. Le crémant blanc médaillé est issu de différentes parcelles situées en Alsace centrale et plantées en pinot blanc. Après une première fermentation à 18° et une seconde qui se déroule en bouteilles, le vin va vieillir pour une durée minimum de douze mois. La cuvée millésimée, assemblage de chardonnay et de pinot blanc, est, elle, élevée partiellement en fûts et vieillit sur lattes au moins deux ans.

68420 Voegtlinshoffen - Tél. 03 89 49 30 21

**Blanc** 🥇 Or  
Belle complexité au nez alliant les fruits, les fleurs et les épices. La bouche ne déçoit pas, avec un grand équilibre.

**Blanc 2010 (Lot 710)** 🥇 Or  
Notes florales et fumées au nez. La bouche témoigne d'une belle maturité avec un ensemble élégant.

**Blanc 2010 5 (Lot 510)** 🥇 Or  
Crémant tout en harmonie qui séduit par sa grande longueur en finale. Arômes floraux au nez comme en bouche.

# Press Clips – Wine Magazines

## Passion Vin - France



### JACKY CATTIN

Vœgtlinshoffen

**D**e son grand-père Joseph Cattin, viticulteur à Vœgtlinshoffen, membre du comité d'experts des vins d'Alsace en 1935, Jacques Cattin revendique l'héritage du goût pour l'excellence. A la tête du domaine familial avec son frère Jean-Marie depuis la fin des années 70, cette figure incontournable du vignoble alsacien, aujourd'hui rejoint par son fils, veut affirmer la marque Cattin comme une garantie d'originalité et d'exigence sur les meilleures tables de la planète. « Déjà dans les années 1850, Antoine Cattin, mon arrière-grand-père, avait décidé très tôt de se consacrer exclusivement à son métier de vigneron », tient-il à souligner. Une spécialisation précoce par rapport à l'époque qui vaudra au Domaine Cattin l'accession à une importante et rapide notoriété. Théodore Cattin, le frère de Joseph, contribuera lui aussi à la renommée du vignoble familial en le proposant à la table de « La Cigogne », un restaurant qu'il avait fondé à Paris.

*« Paradoxalement, cette notoriété nous a joué des tours à mon frère et à moi lorsque nous avons voulu nous développer, se souvient Jacques Cattin. Dans l'esprit des gens, elle ne pouvait aller sans un vaste domaine alors que nous ne possédions que 6,5 hectares... »*

Aujourd'hui, le Domaine Joseph Cattin, ce sont 60 hectares répartis sur douze communes de Colmar à Steinbach avec, rien que pour cette dernière, une surface de 14 hectares : « Voilà quatre ans, nous y avons créé la cave de vinification la plus au sud du vignoble », poursuit le vigneron. A cela s'ajoute l'activité de Cattin Frères, un négoce de vin et de raisin en vrac, lancé en 1980 : « Tout confondu, nous produisons 2,5 millions de bouteilles par an ce qui fait de nous la douzième entreprise du vignoble alsacien en volume, relève Jacques Cattin, notre propre récolte représentant le tiers de notre activité. »

Ce qui n'empêche pas cette figure emblématique des vins d'Alsace, qui cumule par ailleurs de nombreuses responsabilités au sein des organes représentatifs de la profession, d'être toujours à la recherche d'une forme de perfection : « Les médailles, tout le monde en a, tranche-t-il, les clients font un tri de plus en plus sévère, ils cherchent la différence dans le respect de l'appellation. A nous de proposer une offre en phase avec leurs exigences. Depuis l'arrivée, voilà quatre ans, de mon fils Jacques dans l'entreprise, nous avons travaillé à parfaire nos produits afin qu'ils soient d'une part plus clairement identifiés et de l'autre mieux valorisés, notamment à l'étranger. Tout en veillant au maintien d'un rapport qualité/prix, car les acheteurs ne sont pas dupes. Pour nous, c'est tout simplement une question de crédibilité. » Une stratégie qui porte ses fruits. « En 2010, nous étions les premiers exportateurs en Chine avec 30 000 des 200 000 bouteilles de vins d'Alsace vendues dans ce pays, se réjouit-il. Nous avons également trouvé notre place aux Etats-Unis, au Canada et en Grande-Bretagne. »

Depuis le début de l'année, le domaine Joseph Cattin a mis en place une nouvelle gamme (voir contre-étiquette) destinée à lui ouvrir la voie vers les cartes des meilleurs tables comme celle des celliers des cavistes et des épiceries fines. « L'offre est tellement étoffée, ça joue serré. Il a fallu trouver une cohérence dans la gamme, voilà pourquoi nous avons choisi quatre vins pour quatre moments différents, plaide Jacques Cattin : un crémant, un blanc sec, un rouge et un moelleux. » Puis il conclut : « L'ambition qui nous porte est de remettre le vin d'Alsace à la mode comme reflet d'une véritable typicité, notamment à Paris et à l'étranger, mais, c'est du boulot et cela demande du temps : ça se fait petit à petit, au carton, pas à coup de semi-remorque ! Aujourd'hui, ce que cherchent les sommeliers, c'est à servir de l'originalité. Avec cette nouvelle gamme, nous espérons qu'ils en seront persuadés avant même de déguster nos vins... »

Frédéric Stenger





# Press Clips – Wine Guides

## La Revue du Vin de France - France



### ALSACE MUSCAT GRAND CRU

**15/20**

#### Domaine Joseph Cattin

Muscat Grand Cru Hatschbourg 2011

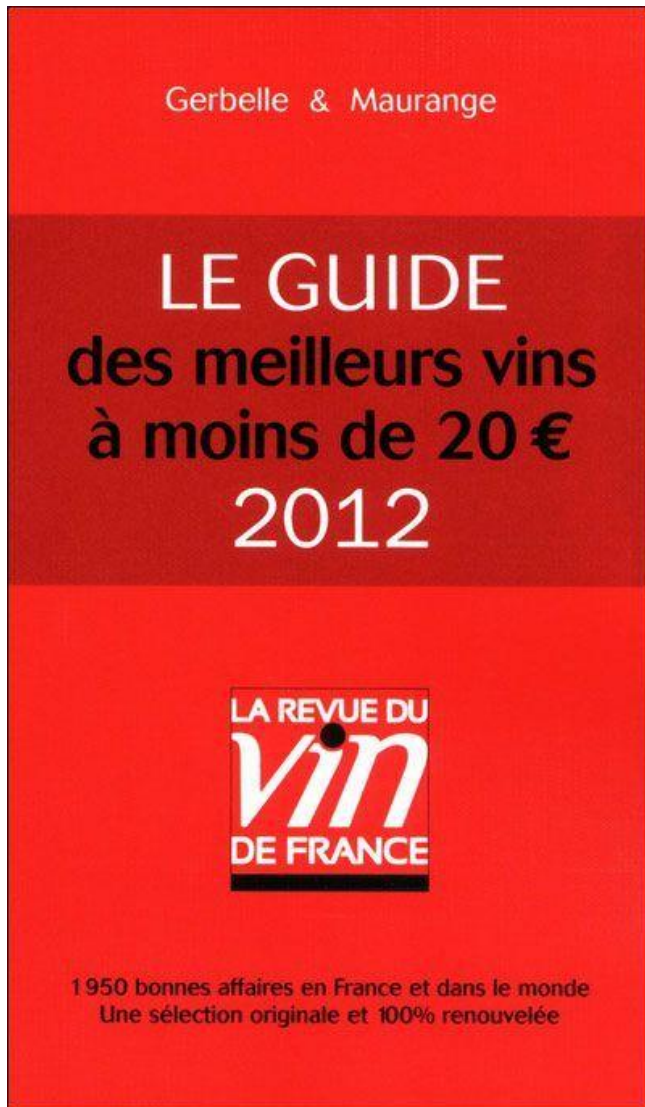
Vin **blanc**. Production : **5000** Bouteilles/an.

Joseph Cattin, arrière-grand père de Jacques Cattin, qui est actuellement aux commandes du domaine, avait déjà hissé le muscat à un haut niveau. Très adapté au terroir d'Hatschbourg, ce muscat tout en finesse, sur un joli registre floral procure un côté frais et désaltérant.

Jacques Cattin • 03 89 49 30 21 • 19, rue  
Roger Frémeaux, 68420 Voegtlinshoffen •  
[www.catin.fr](http://www.catin.fr)

# Press Clips – Wine Guides


## La Revue du Vin de France - France



# Press Clips – Wine Guides



## Gault & Millau - France

	<p>Joseph Cattin Crémant d'Alsace Emotion, effervescent blanc Maison Joseph Cattin</p> <p>Crémant d'Alsace</p> <p>Région : Haut-Rhin    </p>
--	--

 Accord mets-vins avec ce vin :

Desserts à base de fruits jaunes ou fruits exotiques

Des fromages bleus

# Press Clips – Wine Guides

## Gilbert & Gaillard - France

**Note : 92/100**

**Joseph Cattin**

**Sélection de Grains Nobles - 50 cl - 2007**

*Vin blanc doux - Alsace pinot gris*

Belle robe dorée éclatante. Nez racé, fruits confits (pêche jaune, note exotique), raisin de Smyrne, Impression crémeuse. La bouche est à la hauteur du nez, douce, bien alerte, ciselée, finement épicée. Un régal, à réserver aux repas gastronomiques.



**Note : 89/100**

**Domaine Joseph Cattin**

**Steinbach - 2010**

*Vin rouge - Alsace pinot noir*

Robe rouge vif limpide. Nez épanoui, griotte, cerise, dimension florale, boisé discret. Au palais un vin ample, suave, mûr, expressif, dont la succulence chamue fait fort Impression. Un pinot distingué, à réserver aux gibiers à plumes. Bravo !



**Note : 85/100**

**Domaine Joseph Cattin**

**Brut Rosé Cattin**

*Vin effervescent - Crémant d'Alsace*

Robe rose orangé brillant, fines bulles. Nez mêlant de subtiles notes briochées et fruitées. Bouche généreuse, croquante, fraîche, les fruits sont plus bavards et quelques épices se montrent. Un style viril qu'on mariera avec un pâté en croûte.



**Note : 86/100**

**Cattin Frères**

**Brut Emotion - l'Excellence du Crémant d'Alsace**

*Vin effervescent - Crémant d'Alsace*

Robe jaune clair, fines bulles. Nez fin évoquant les fruits blancs, note printanière. En bouche un vin rond et chamu qui emplit bien, laissant une agréable impression de maturité. Ensemble harmonieux. Un crémant qu'on pourra servir à table.



**Note : 86/100**

**Domaine Joseph Cattin**

**Brut Grande Cuvée - 2007**

*Vin effervescent - Crémant d'Alsace*

Belle robe jaune éclatant, fines bulles. Nez savoureux, fruits blancs, brioche, touche de levure. Bouche généreuse et vineuse proposant les mêmes arômes, avec exubérance et une belle vivacité. Un crémant qu'on ouvrira à table sur un crustacé.





# Press Clips – Wine Guides

## Wine and Business Club – France

### DOMAINE JOSEPH CATTIN

L'histoire du domaine familial remonte aux années 1850. Jacques Cattin et ses oncles gèrent 50 hectares de vignes, dont le clos Madelon : 8 hectares plantés exclusivement de pinot gris. Ils ont également développé un négoce et s'approvisionnent sur près de 200 hectares.

*The history of the family-owned Domaine dates back to the 1850's. Jacques Cattin and his uncles manage 50 hectares of vineyards including the Clos Madelon: 8 hectares exclusively planted with Pinot gris. They have also developed a wine merchant business and they get grapes on an area of almost 200 hectares.*

18-19, rue Roger-Frémeaux  
68420 Voegtlinshoffen  
Tél. : +33 3 89 49 30 21  
[www.cattin.fr](http://www.cattin.fr)  
[contact@cattin.fr](mailto:contact@cattin.fr)

16/20

Alsace Gewurztraminer GC Hatschbourg

■ 2011

■ 2020

7 7 15 €

16/20

Alsace Muscat GC Hatschbourg

■ 2011

■ 2020

7 7 15 €

16/20

Alsace Riesling GC Hatschbourg

■ 2011

■ 2020

7 7 15 €

17/20

Alsace Pinot noir

■ Steinbach 2010

■ 2015

7 7 15 €

14/20

Alsace Pinot gris GC Hatschbourg

■ 2010

■ 2020

NC

14/20

Crémant-d'Alsace

■ Grande cuvée brut 2007

■ 2015

NC

13/20



## Prix d'excellence 2013 – France



### Catégorie « Vins d'Alsace Lorraine »

#### Joseph CATTIN - DOMAINE CATTIN FRERES - Voegtlinshoffen (68)



Jacques Cattin dirige une maison historique née en 1720 qui produit les trois A.O.C. alsaciennes : A.O.C. Alsace, A.O.C. Crémant d'Alsace et A.O.C. Grands Crus d'Alsace. La Maison Joseph Cattin possède 60 hectares de vigne et travaille en partenariat avec une centaine de producteurs locaux pour compléter sa production.

Les récompenses du Concours Général Agricole apportent un gage de qualité supplémentaire à leurs vins selon leurs clients. Le savoir-faire de la famille Cattin est basé sur l'expérience acquise au fil des générations et sur leur volonté d'utiliser à bon escient les dernières avancées technologiques telles que la régulation de température des caves.



# Press Clips – Touristic Guide

## Petit futé - France



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**DOMAINE JOSEPH CATTIN**  
Produits gourmands - Alimentation - Vin > Vins - Alcools > Domaine > Voegtlinshoffen

18, rue Roger-Frémeaux  
68420 - Voegtlinshoffen  
France

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*Hôtel 3 étoiles*

**Informations générales et horaires sur DOMAINE JOSEPH CATTIN :**  
Ouvert du lundi au samedi de 8h à 12h et de 14h à 18h. Dimanche sur rendez-vous.

[Les Avis](#)[En savoir plus](#)[Photos](#)[Carte / Itinéraire](#)[Imprimer](#)[Donnez votre avis](#)

### L'avis du Petit futé sur DOMAINE JOSEPH CATTIN :

Certains noms sont bien plus que des références colmariennes ou alsaciennes. Joseph Cattin est de ceux dont la renommée peut tenter d'être appréhendée par quelques chiffres : son domaine comprend 58 ha de vignes AOC et se situe sur 10 communes différentes. Un très grand domaine qui cache un solide savoir-faire qui préside à l'élaboration des vins, sachez que les vendanges sont manuelles, que la fermentation est contrôlée dans d'anciens tonneaux de bois avant le soutirage et une conservation sur lie fine. Vins millésimés, grands crus ou encore eaux-de-vie de propre distillation à 45 degrés, récompensées à de très nombreux concours de vins. Une référence.

## Vitisphère.com - France

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Actualité > Société > Gens du vin > Crémants : Jacques Cattin préside la Fédération Nationale des Producteurs

Mardi 30 octobre 2012 - **Gens du vin**

[Commenter \(0\)](#) [Imprimer](#) [Envoyer](#)

### Crémants : Jacques Cattin préside la Fédération Nationale des Producteurs



Ce 25 octobre se tenait à Paris le Conseil d'Administration de la Fédération Nationale des Producteurs et Elaborateurs de Crémants (FNPEC). Succédant à **Christian Pauleau**, **Jacques Cattin** devient président de la FNPEC, dont il était auparavant vice-président. Au président du syndicat des Producteurs de Crémant de Loire succède donc celui d'Alsace.

La FNPEC précise que « la défense et la protection du terme Crémant resteront des dossiers prioritaires à l'heure de la remise en cause des textes communautaires ». Fondée en 1982 par l'Alsacien **Pierre Dopff**, la FNPEC regroupe les Crémants d'Alsace, de Bordeaux, de Bourgogne, de Die, du Jura, de Limoux et de Loire. Les 70 millions de cols annuels de crémants provenant de ces 7 régions viticoles suivent une méthode d'élaboration harmonisée. D'après la FNPEC, les ventes de crémants

croissent de 7 à 8 % par an depuis une trentaine d'années.

[Pour en savoir plus sur les performances des crémants en grande distribution, cliquer ici.](#)

**Le Club Citizen Wine**

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Viticulture

Jacques Cattin, président de la Fédération nationale des producteurs de crémant

## Confiance et pragmatisme



**PHR: Crémant rosé: y a-t-il une solution d'appellation au «tout pinot noir»?**

J. C.: «Nous sommes la seule région en France où le crémant rosé ne s'élaborait qu'à partir d'un cépage rouge. Alors que toutes les autres régions peuvent l'élaborer à partir, aussi, de cépages blancs. Pour notre syndicat, l'idée n'est pas de faire du crémant rosé avec 90 % de blanc. Nous soutenons une démarche qualitative, car la tenue et la nuance de nos crémants sont trop hétérogènes. Si la Champagne et toutes les autres régions à crémant ont adopté la solution qui permet de maîtriser la teinte, c'est que cette démarche est justifiée. Cependant, on ne peut pas modifier le cahier des charges avant 2014. Mais nous demandons un protocole d'essais qui nous permette d'évoluer techniquement afin de maîtriser ces teintes. On nous rétorque aujourd'hui que le pinot noir est aujourd'hui valorisant, ce qui est vrai. Mon souhait, partagé par la profession, est que le pinot noir reste majoritaire dans l'assemblage.»

**PHR: Les volumes de crémant rosé sont-ils en phase avec la demande?**

J. C.: «Depuis 1976, on bénéficiait d'une tolérance, qui consistait à maintenir des rendements blanc et en rouge non différenciés, quand il s'agit d'élaborer du crémant rosé. Ce qui était administrativement un progrès, et ne nuisait pas à la qualité. Nous demandons aujourd'hui que cette tolérance soit reconnue comme antérieure. Il est important de mettre la production en phase avec la demande. C'est pourquoi nous nous battons pour le crémant rosé, car il y a une demande que nous ne pouvons pas satisfaire et qui nous échappe au bénéfice d'autres régions.»

**PHR: Le projet du segment haut de gamme «Emotion brut» peut-il être étendu à d'autres régions?**

J. C.: «Emotion brut est une démarche entreprise par une trentaine de producteurs. Elle consiste à tirer vers le haut l'appellation en termes d'image. Par contre, les maisons les plus importantes, qui avaient déjà des cuvées prestigieuses, n'ont pas suivi la démarche. «Emotion brut» reste une opportunité pour les petits producteurs. Ils peuvent accéder à une bouteille spécifique, identifiée comme rappelant la flûte alsacienne, et dont elle reprend d'ailleurs l'esprit dans la forme, elle est fine et distinguée. Ce projet n'est donc pas transposable à toutes les régions à crémant. D'ailleurs, je défends un projet par région. Chaque région doit se gérer par la production, et voir ce qui lui apparaît comme étant plus valorisant pour elle. Ainsi, le projet d'un crémant de France, soutenu par des opérateurs nationaux, aurait causé des distorsions, car toutes les régions n'ont pas le même prix du raisin.»

**PHR: Au plan de la communication, quel est le projet pour les crémants d'Alsace et la Fédération?**

J. C.: «La compétition sur les marchés devient d'autant plus difficile qu'avec la libéralisation, l'habillage des vins peut être très trompeur, très innovant. Et certains mettent beaucoup de moyens dans la communication. L'essentiel est que la culture du vin reste présente. Mais il faut rester attractif et innovant. Et donner une image moderne. Ici en Alsace nous avons l'avantage d'avoir des identités fortes. Et nous avons su profiter des retombées du rallye, qui nous coûte 24 magniums, deux mathusalem, et quelques centaines de bouteilles. Il faut remercier Jacky Jung, de la FFSA, bien introduit dans le monde du rallye et nous a permis des entrées. Cependant, la promotion des vins d'Alsace, au rallye doit rester sous une étiquette interprofessionnelle, car les collectivités mettent pas mal de fonds.»

Propos recueillis par DL

LE PAYSAN DU HAUT-RHIN  
9 NOVEMBRE 2012 - NUMÉRO 45 - 73



régal **l'amateur** de vins

crémants et Cie

# Buller autrement

TEXTE SÉBASTIEN DURAND-VIEL ET DAVID COBBOLD

Ils sont meilleurs et plus nombreux chaque année. Vinifiés comme les champagnes, avec une seconde fermentation en bouteille, les crémants ne sont définitivement plus des vins de seconde zone. Ce qui a changé ? Une meilleure qualité de raisins, un élevage soigné et une vraie considération pour la bulle de la part des producteurs. Les prix, eux, restent doux.



**Joseph Cattin**

**Brut**

**Crémant d'Alsace**

De la polre à folson, quelques fleurs blanches : ce crémant 100 % pinot blanc n'est pas avare en saveurs. Ajoutons-y un zeste de fraîcheur, une texture caressante, un équilibre agréable et on obtient cette bulle franche et très croquante. Pour l'apéritif. 9,50 €



# Press Clips – General News

## Le Figaro - France

Références	Distributeur	Notes	Etoiles	Coup de cœur
Cattin Frères pinot blanc 2013	Auchan	14/20	★★★★	La sélection de Bernard Burtschy
Cattin Frères Riesling 2013	Carrefour	14/20	★★★★	♥
Cattin Frères Muscat 2013	Casino	14/20	★★★★	
"Vieilles Vignes" Joseph Cattin 2013	E.Leclerc	14/20	★★★★	♥
Cattin Frères Pinot Gris Clos Madelon 2013,	SystèmeU	14/20	★★★★	
Cattin Frères Riesling Magnum 2013	Auchan	14/20	★★★★	♥
Cattin Frères Gewurztraminer magnum 2013	Auchan	14/20	★★★★	

**Le Figaro**

# Crémant : ça bulle autrement

Laissez-vous séduire par les bulles fines et le prix léger de ce vin élégant et rafraîchissant, en blanc ou en rosé.

## SUBTILE LÉGÈRETÉ

Si vous cherchez des bulles soyeuses et élégantes, n'oubliez pas la Loire! Ce crémant vif et aérien en est un bon symbole et s'impose sans problème sur tout le repas : du poisson grillé à un dessert aux amandes ou à la vanille, en passant par un fromage de chèvre du cru.

**Cuvée Carte Turquoise, domaine des Baumard, 9€ départ cave, tél. : 02 41 78 70 03.**

## UN SACRÉ TEMPÉRAMENT

Un crémant à base de savagnin, le grand cépage du vin jaune connu pour ses arômes de fruits secs... C'est la bonne idée de la cave coopérative du Jura. En bouche, des bulles au goût de noix et de noisettes, déjà parfaites avec le comté et le morbier, et carrément irrésistibles avec un gâteau au chocolat. **Cuvée Béthanie, 8,40€ départ cave, tél. : 03 84 66 11 67.**

## UNE RÉFÉRENCE

L'équilibre blanc sec-notes fruitées de cet alsace lui a valu cette année encore deux médailles d'or; l'une au Concours agricole, l'autre au Na-



*L'abus d'alcool est dangereux pour la santé. A consommer avec modération.*

tional des crémants. Ses arômes de pomme, poire et pêche épousent au mieux les terrines de poisson. **Brut Cattin, domaine J. Cattin, tél. : 03 89 49 30 21.**

## ULTRAFÉMININ

Vos copines fines gueules aiment voir la vie en rose? Mettez le cap sur cette cuvée bourguignonne à la mousse onctueuse et aux bons arômes de fruits rouges. Pour l'escorter, des bouchées au saumon, des tartines de chèvre au paprika ou encore un cake au jambon.

**Brut rosé, Paul Chollet, 7,20€ départ cave, tél. : 03 80 21 53 16.**

## 100 % BIO

Dans ce domaine de la Drôme où l'on cultive la vigne depuis quatre générations, le bio traduit un vrai savoir-faire. Pour preuve, ce crémant de Die d'une grande naturalité et particulièrement réussi. Son élégance et son fruité sont en bonne compagnie avec les tartes et les clafoutis.

**Cuvée Flavien, Jean-Claude Raspail 2007, 8,70€ départ cave, tél. : 04 75 21 55 99.**



# Déguster Un Hatschbourg



mexicaine. Le passage en carafe de ce vin jeune va souligner encore les arômes de ce muscat.

Un très joli nez, une belle finesse, un muscat fruité avec des arômes de bergamote, de fleurs blanches avec une certaine rondeur.

Ce muscat 2009 grand cru Hatschbourg du domaine Joseph Cattin à Voegtlinshoffen accompagnera bien le plat d'asperges alsaciennes.

Il se déguste aussi à l'apéritif et sur des plats relevés d'une cuisine asiatique ou

D'origine suisse, les ancêtres de la famille Cattin sont arrivés en Alsace vers 1720. Ils se sont installés à Voegtlinshoffen, village situé à dix kilomètres au sud de Colmar sur un promontoire à 340 m d'altitude. La commune offre une vue incomparable sur la plaine d'Alsace et la Forêt-Noire. « À son époque, Joseph Cattin était surnommé le Roi du muscat », note Jacques Cattin qui, en 1978, avec son frère Jean-Marie, a repris le flambeau familial.

L'entreprise a construit en 2007 à Steinbach près de Cernay, une cave moderne dédiée à la production de crémant et de pinot noir.

Ce muscat 2009 est un assemblage de 80 % de muscat ottonel et de 20 % de muscat d'Alsace. On plante encore pas mal de muscat d'Alsace, blanc et rose à petits grains, et moins de muscat otto-

nel. Les deux sont autorisés pour la production du vin de muscat en Alsace.

Le muscat ottonel a été cultivé, dès 1852, en Alsace où il supplante le muscat d'Alsace au rendement moindre.

Les muscats ottonels très précoces sont sensibles aux accidents de floraison (problème de coulure lorsque la fleur tombe au moment de la floraison).

Le grand cru Hatschbourg, un coteau marno-calcaire, est orienté sud, sud-est, à une altitude allant de 200 à 330 mètres.

Ce terroir est réparti entre les deux communes de Voegtlinshoffen, et Hattstatt.

**Denis Ritzenthaler**

■ **GOÛTER** Domaine Joseph Cattin, 18,19 rue Roger Frémeaux, 68 420 Voegtlinshoffen. Tél. 03.89.49.30.21. [www.cattin.fr](http://www.cattin.fr).





Wed 13  
Jan  
2016

## 25 Great Wine Bargains of 2015, \$20 and Under



In some ways, it's more fun to compile the "25 Great Wine Bargains" than it is to fret over the "50 Great Wines." This present list of wines priced at \$20 and under offers more geographical and varietal diversity, as well as appealing to people — most of the wine-drinkers on the face of the earth — who would rather pay \$15 for a bottle of excellent wine than \$150 for a bottle of exceptional wine. What's particularly pleasing about today's roster is that of the 25 wines included, all but two rate Excellent. The truth is that wines don't have to be high-priced to be thoughtfully and precisely made or to embody all the characteristics of a terrific drink. An excellent sauvignon blanc for \$11? Who would pass that up? These 25 Great Wine Bargains are cause for celebration, so have at it. Remember, though, that not all wines are available in every market. For bottles that can't be found in your local retail stores, a search on the Internet may be helpful. Enjoy!



## Joseph Cattin Pinot Noir Rosé 2013

*Rosé - Dry*

—VINTAGES#: 374926 | 750 mL bottle

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STYLE - [Medium-bodied & Dry](#) >

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From one of the most recognizable producers in Alsace, this rosé offers suggestions of white cranberry, orange zest and summer flowers. Lithe, tangy and refreshing with superb balance between the fruit and the zippy acidity. Bright and fresh on the finish. Enjoy this with freshwater fish or turkey breast sandwiches, or simply sip and relish. (VINTAGES panel, May 2014)



# Press Clips – Wine Magazines

## Wine Enthusiast Magazine - USA



### ALSACE

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## GEWÜRZTRAMINER

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**90** Joseph Cattin 2010 Hatschbourg Grand Cru Gewürztraminer (Alsace). Right in the middle of the sweetness scale, this is a smooth, ripe, and fruity wine. It shows both spice and tropical fruit character, balanced with an attractive, lemony acidity. It could age for another 2–3 years. T. Edward Wines Ltd. —R.V.

**abv:** 13%

**Price:** \$NA

### ALSACE

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## PINOT GRIS

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**90** Joseph Cattin 2010 Hatschbourg Grand Cru Pinot Gris (Alsace). A ripe melon aroma follows through to a wine that is rich, open and generous. While it misses some freshness and acidity, its ripe, rounded fruit flavors are an enjoyable compensation. For short-term aging. T. Edward Wines Ltd. —R.V.

**abv:** 13%

**Price:** \$NA

# Press Clips – Wine Magazines

## Wine Enthusiast Magazine - USA

### WINE & RATINGS

## Joseph Cattin 2015 Pinot Blanc (Alsace)

**87**  
POINTS

Faint lemon freshness is all that emanates from the earthy nose and palate. This wine is fresh and clean, with notions of lemon and ripe, juicy pear that make an occasional appearance. Drink as soon as possible as a light apéritif.

PRICE	\$17, <a href="#">Buy Now</a>
VARIETY	<a href="#">Pinot Blanc</a>
APPELLATION	<a href="#">Alsace, Alsace, France</a>
WINERY	<a href="#">Joseph Cattin</a>
<a href="#">Print a Shelf Talker Label</a>	
ALCOHOL	13%
BOTTLE SIZE	750 ml
CATEGORY	White
IMPORTER	Dionysos Imports Inc
DATE PUBLISHED	8/1/2016
USER AVG RATING	Not rated yet <a href="#">Add Your Review</a>



### BUYING GUIDE

*Find Ratings & Reviews*

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# Press Clips – Wine Magazines

## Wine Enthusiast Magazine - USA

### **WINEENTHUSIAST** **88** POINTS

#### Joseph Cattin 2014 Hatschbourg Grand Cru Muscat (Alsace)

An utterly seductive perfume of Muscat grape, honeysuckle and peach rises from the glass. The palate does not quite follow up this promise and adds a hint of sweetness to create a perfumed, light-bodied wine. Drink soon.

— A.K. Published 4/1/2016

### **WINEENTHUSIAST** **90** POINTS

#### Joseph Cattin 2014 Hatschbourg Grand Cru Pinot Gris (Alsace)

The nose is subdued but opens into juicy ripe pear fruit with a gentle, balanced sweetness. The body is pliable and fluid, unobtrusive and balmy, yet serious. It achieves a wonderful balance with an off-dry finish.

— A.K. Published 4/1/2016

### **WINEENTHUSIAST** **90** POINTS

#### Joseph Cattin 2014 Gewurztraminer (Alsace)

Charming overtones of citrus herald the freshness of the 2014 vintage, while the palate shows richer fruit: golden Mirabelle plums and baked apricot with occasional swirls of rose blossom. The dry finish beautifully accentuates the freshness and is rather moreish.

— A.K. Published 12/31/2015

### **WINEENTHUSIAST** **85** POINTS

#### Joseph Cattin 2014 Pinot Gris (Alsace)

Both nose and palate need waking up. It is only with intense swishing that some apple freshness emerges on the rather broad palate. A streak of tart apple acidity rescues this.

— A.K. Published 12/31/2015



# Press Clips – Wine Magazines

## Wine Enthusiast Magazine - USA

**WINE ENTHUSIAST** **90** **Best Buy**  
POINTS

### Joseph Cattin 2014 Riesling (Alsace)

Clean, taut green apple and zesty lemon are the chief markers of this slender, dry wine. It holds lots of refreshment and has a racy core. Have this on its own when in need of refreshment, or have it with food when there is light, subtle fare.

— A.K. Published 12/31/2015

**WINE ENTHUSIAST** **90**  
POINTS

### Joseph Cattin NV Pinot Blanc (Crémant d'Alsace)

Slight notes of oatmeal and bread play above the ripe apple tones and create a harmonious wine that balances fruit and yeast notes. The palate is fresh, with zesty citrus and a creamy, frothy, persistent foam. This is a rounded and elegant crémant that finishes with the richness of baked apple.

— A.K. Published 12/1/2015

**WINE ENTHUSIAST** **90**  
POINTS

### Joseph Cattin NV Rosé (Crémant d'Alsace)

Rounded, balanced and harmonious flavors get top marks on this softly pink sparkler. Strawberries and cream, with shortbread and lemon, all unite in perfect unison. The dryness of the palate gives the flavors center stage and provides a fitting, structured autolytic background. This sparkler is classy and delicious, with an ultraclean and lasting finish.

— A.K. Published 12/1/2015

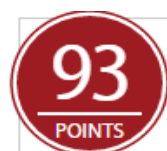
**WINE ENTHUSIAST** **92**  
POINTS

### Joseph Cattin 2013 Hatschbourg Grand Cru Riesling (Alsace)

Concentrated citrus fruit sings on nose and palate. The body reveals a stony, mineral texture of exquisitely clean dryness. There is the slightest edge of pleasant bitterness, just like in dried lemon peel. Linear, concentrated with lots of citric backbone. Drink 2016–2025.

— A.K. Published 4/1/2016

# The Buying Guide From the Wine Enthusiast - USA



## Joseph Cattin 2013 Hatschbourg Grand Cru Trésor des Seigneurs Pinot Gris (Alsace Grand Cru)

Price: \$40  
Designation: **Hatschbourg Grand Cru Trésor des Seigneurs**  
Varietal: **Pinot Gris, Pinot Grigio/Gris**  
Appellation: **Alsace Grand Cru, Alsace, France**  
Winery: **Joseph Cattin**  
Alcohol: 13%  
Bottle Size: 750 ml  
Category: **White**  
Importer: T. Edward Wines Ltd  
To Web: 4/1/2015



**g+** by Roger Voss

Named after the lords of Hattstatt—a word that evolved to Hatschbourg—this wine comes from selected grapes. It's a medium sweet, rich wine with a smooth structure and opulent texture.

Lychees and yellow fruits are cut with lime acidity to balance ripeness and freshness. It's a wine to age, drink from 2018.

— (4/1/2015) — 93

# The Buying Guide From the Wine Enthusiast - USA



## Joseph Cattin 2013 Hatschbourg Grand Cru Pinot Gris (Alsace Grand Cru)

Price: \$30  
Designation: **Hatschbourg Grand Cru**  
Varietal: **Pinot Gris, Pinot Grigio/Gris**  
Appellation: **Alsace Grand Cru, Alsace, France**  
Winery: **Joseph Cattin**  
Alcohol: 13%  
Bottle Size: 750 ml  
Category: **White**  
Importer: T. Edward Wines Ltd  
To Web: 4/1/2015



**8+** by Roger Voss

An off-dry character sets the scene for this concentrated, already balanced wine. The Hatschbourg vineyard in the southern Alsace village of Voegtlinshoffen is composed of clay and chalk soil on a southeast-facing slope. It gives exceptional ripeness, as here, a warm and full-bodied wine with great swathes of fruitiness. Drink from 2017.

— (4/1/2015) — 91



# The Buying Guide From the Wine Enthusiast - USA

88

POINTS

## Joseph Cattin 2013 Hatschbourg Grand Cru Gewurztraminer (Alsace Grand Cru)

Price: \$30  
Designation: **Hatschbourg Grand Cru**  
Varietal: **Gewurztraminer, Gewürztraminer**  
Appellation: **Alsace Grand Cru, Alsace, France**  
Winery: **Joseph Cattin**  
Alcohol: 13%  
Production: 1,700 cases  
Bottle Size: 750 ml  
Category: **White**  
Importer: T. Edward Wines Ltd  
To Web: 4/1/2015



by Roger Voss

While this wine is rich and spicy, it also has a strong mineral element that cuts into the honeyed, ripe character. It's a smooth wine with potential. Drink from 2017.

— (4/1/2015) — 88

# The Buying Guide From the Wine Enthusiast - USA



## Joseph Cattin 2012 Hatschbourg Grand Cru Gewurztraminer (Alsace Grand Cru)

Price: \$30  
Designation: **Hatschbourg Grand Cru**  
Varietal: **Gewurztraminer, Gewürztraminer**  
Appellation: **Alsace Grand Cru, Alsace, France**  
Winery: **Joseph Cattin**  
Alcohol: 13%  
Production: 1,700 cases  
Bottle Size: 750 ml  
Category: **White**  
Importer: T. Edward Wines Ltd  
To Web: 4/1/2015



**g+** by Roger Voss

Still developing, this big, rounded and rich wine bursts with spice and an opulent texture. Moving towards being glorious, it's structured with a dry core of spice while flaunting more tropical fruit flavors. Drink from 2017.

— (4/1/2015) — 90

# The Buying Guide From the Wine Enthusiast - USA



## Joseph Cattin 2012 Hatschbourg Grand Cru Pinot Gris (Alsace Grand Cru)

Price: \$30  
Designation: **Hatschbourg Grand Cru**  
Varietal: **Pinot Gris, Pinot Grigio/Gris**  
Appellation: **Alsace Grand Cru, Alsace, France**  
Winery: **Joseph Cattin**  
Alcohol: 13%  
Bottle Size: 750 ml  
Category: **White**  
Importer: T. Edward Wines Ltd  
To Web: 4/1/2015



by Roger Voss

This wine is going through a muted stage, not revealing much in the way of fruit or richness. You can feel the weight on the palate, promising generosity in a few years. For the moment, judgement needs to be reserved. Drink from 2017.



# The Buying Guide From the Wine Enthusiast - USA



## Joseph Cattin 2012 Gewurztraminer (Alsace)

Price: \$19  
Varietal: **Gewurztraminer, Gewürztraminer**  
Appellation: **Alsace, Alsace, France**  
Winery: **Joseph Cattin**  
Alcohol: 13%  
Production: 6,500 cases  
Bottle Size: 750 ml  
Category: **White**  
Importer: T. Edward Wines Ltd  
To Web: 4/1/2015



**8+** by Roger Voss

This is for those who like their Gewurztraminer super-spicy, decadent even. It's total spice without much in the way of fruit, and so makes a statement. Drink now.

— (4/1/2015) — 87

# Press Clips – Wine Magazines

## Wine Enthusiast Magazine - USA

**93**

POINTS

**Joseph Cattin 2009  
Hatschbourg Grand Cru  
Pinot Gris (Alsace)**

Price \$25

Richly textured wine, full of ripe and spicy fruit, the acidity just a hint behind the dried honey and watermelon flavors. It is full-bodied, ripe, packed with intense fruit flavors. A wine for aging over 3–4 years.

— R.V. (12/1/2011)

**93**

POINTS

**Joseph Cattin 2007  
Vendanges Tardives  
Gewurztraminer (Alsace)**

Price \$50

Pure sweetness, the wine has a rich texture with just a hint of botrytis but plenty of opulent spice, very rounded and unctuous. It is just beginning to show maturity, but could easily age further, the sweetness so well integrated into the orange zest finish.

— R.V. (12/1/2011)

**92**

POINTS

**Joseph Cattin 2011  
Hatschbourg Grand Cru  
Gewurztraminer (Alsace  
Grand Cru)**

Price \$25

Dense and opulently ripe, this is a hugely spicy wine. There is a dry edge to this otherwise sweet wine, bringing out flavors of almonds and bright acidity. This is a wine to age, so drink from 2014. — R.V. (3/1/2014)

**92**

POINTS

**Joseph Cattin 2009  
Hatschbourg Grand Cru  
Muscat (Alsace)**

Price \$25

A beautifully perfumed wine, its honey and pear flavors given an almost ethereal character by a light touch of acidity. The wine is just on the edge of richness while still keeping poise and elegance.

— R.V. (12/1/2011)

**92**

POINTS

**Joseph Cattin 2007  
Vendanges Tardives Pinot  
Gris (Alsace)**

Price \$50

A botrytis-driven wine, sweet while also balanced with honey and lemon acidity. The spicy character of Pinot Gris is overtaken by this sweetness, giving a textured wine with a final burst of richness. — R.V. (12/1/2011)

**91**

POINTS

**Joseph Cattin 2011  
Hatschbourg Grand Cru  
Pinot Gris (Alsace Grand  
Cru)**

Price \$25

This is a full, perfumed wine that's medium sweet in flavor. It is rich in spice, packed with honey and lychees, and well balanced with light acidity. The wine has an opulence and a warming aftertaste. Drink until 2022. — R.V. (3/1/2014)



# Press Clips – Wine Magazines

## Wine Enthusiast Magazine - USA

91  
POINTS

### Joseph Cattin 2011 Hatschbourg Grand Cru Riesling (Alsace Grand Cru)

Price \$25

Perfumed, and still quite youthful, this is a wine with potential both from its texture and its acidity. There is a strongly chalky, mineral element that lends structure to the aromatic, crisp white fruits. On the finish, the wine has a cool, elegant character. — R.V. (3/1/2014)



91  
POINTS

### Joseph Cattin 2009 Vendanges Tardive Pinot Gris (Alsace)

Price \$35

Although the producer indicates that this is a medium-sweet wine, it does seem to be sweeter than that. The concentration of berry, raisin and dried apricot flavors, and the layers of honey accentuate the sweetness. It's a wine to be drunk now, although it will age well until 2020. — R.V. (3/1/2014)



91  
POINTS

### Joseph Cattin 2009 Hatschbourg Grand Cru Gewurztraminer (Alsace)

Price \$25

Very spicy, lychee-flavored wine, rich and concentrated. It is full of this perfumed character, with pepper, sweet spice and an edge of honey. — R.V. (12/1/2011)



90  
POINTS

### Joseph Cattin 2010 Steinbach Pinot Noir (Alsace)

Price \$35

Steinbach is a village at the extreme southern end of the Alsace vineyard, known for its Pinot Noir. This is a rich, full example—a wine that has structure and concentration, as well as ripe cherry fruitiness. It can be drunk now, or until 2022. — R.V. (3/1/2014)



90  
POINTS

### Joseph Cattin 2010 Hatschbourg Grand Cru Gewurztraminer (Alsace)

Right in the middle of the sweetness scale, this is a smooth, ripe, and fruity wine. It shows both spice and tropical fruit character, balanced with an attractive, lemony acidity. It could age for another 2–3 years. — R.V. (12/31/2012)



90  
POINTS

### Joseph Cattin 2010 Hatschbourg Grand Cru Pinot Gris (Alsace)

A ripe melon aroma follows through to a wine that is rich, open and generous. While it misses some freshness and acidity, its ripe, rounded fruit flavors are an enjoyable compensation. For short-term aging. — R.V. (12/31/2012)





# Press Clips – Wine Magazines

## Wine Enthusiast Magazine - USA

89

POINTS

### Joseph Cattin 2009 Vendanges Tardives Gewurztraminer (Alsace)

Price \$35

As a Gewurztraminer becomes sweeter, it loses some of its spice. What it gains, as here, is a more intense, honeyed and fragrant character that also allows space for acidity. There is some dryness on the finish, as well as a pleasant astringency. Drink until 2019. — R.V. (3/1/2014)



89

POINTS

### Joseph Cattin 2011 Riesling (Alsace)

Firm and steely, this has a tight character that's dominated by citrusy acidity, with a hint of floral perfume. Clean, fruity and tight, this will need a few years of aging.

— R.V. (8/1/2012)



89

POINTS

### Joseph Cattin 2010 Hatschbourg Grand Cru Riesling (Alsace)

Rich and soft, this is a wine that's developing fast. It has the right weight, with flavors of yellow fruits, mangos and white stone fruits. Its attractive fruitiness dominates, while the more tangy aspects that characterize Riesling are missing. — R.V. (8/1/2012)



89

POINTS

### Joseph Cattin 2009 Steinbach Pinot Noir (Alsace)

Price \$38

From the far south of Alsace, Steinbach is known for its Pinot Noir. This wine has the right ripeness, perhaps almost excessive. It has intense black cherry and red berry fruits lying under the high toast wood. Beware the wax stopper that defeats a corkscrew.

— R.V. (12/1/2011)



88

POINTS

### Joseph Cattin NV Brut Cattin Sparkling (Crémant d'Alsace)

Price \$20

Cattin has a speciality with sparkling wines and this is a good, fruity example. It has a lively, creamy mousse with apple and citrus flavors that come through strongly and cleanly. It's ready to drink.

— R.V. (3/1/2014)



88

POINTS

### Joseph Cattin 2011 Hatschbourg Grand Cru Muscat (Alsace Grand Cru)

Price \$35

Medium sweet, this is a rich, delicious, delicately perfumed wine. It has notes of candy and spice, along with floral notes, accented with lively acidity. It's not a wine to age, so drink until 2018. — R.V. (3/1/2014)



# Press Clips – Wine Magazines

## Wine Enthusiast Magazine - USA

87

POINTS

### Joseph Cattin 2010 Tradition Gewurztraminer (Alsace)

A spicy wine that's soft and fruity. It does have freshness, with a spiced-pear flavor, while the aftertaste bears a rounded, full texture. — R.V.  
(8/1/2012)



87

POINTS

### Joseph Cattin 2010 Tradition Pinot Gris (Alsace)

A smooth, just-spicy wine that has some light acidity to go with its tropical fruit character. While it is rich, it also has a light touch, finishing with attractive crispness. — R.V.  
(8/1/2012)



87

POINTS

### Joseph Cattin 2007 Grande Cuvée Brut Sparkling (Crémant d'Alsace)

Price \$30

Already showing some maturity, this almond- and yeast-flavored wine still has plenty of soft white fruits and balancing acidity. The wine finishes with a warm, rounded feel. — R.V. (12/1/2011)



87

POINTS

### Joseph Cattin 2005 Riesling (Alsace)

Price \$24

Pale yellow in color, this offers up ripe and savory flavors all at once. Notes of pear, peach pit and minerality intermingle with the mouthcoating flavors of sweet dried spice, melon and lime oil. Broad and full, the finish is appropriately dusty and short. — W.E. (9/1/2007)



87

POINTS

### Joseph Cattin 2005 Rosé Pinot Noir (Alsace)

Price \$14

A pale rose color with a coppery tinge, this is a surprisingly complex Pinot Noir-based rosé. Hints of leather and spice impart nuance to the cherry flavors, while the mouthfeel has that silky Pinot Noir quality that lingers on the finish. — J.C.  
(7/1/2007)



86

POINTS

### Joseph Cattin NV Brut Pinot Blanc (Crémant d'Alsace)

Made from Pinot Blanc, this is fruity and deliciously crisp. Flavors of apple and fresh fruit salad, with a touch of flower all add to the pleasure. — R.V.  
(8/1/2012)



# Press Clips – Wine Magazines

## Wine Enthusiast Magazine - USA

86

POINTS

### **Joseph Cattin NV Brut Rosé Pinot Noir (Crémant d'Alsace)**

This has strawberry aromas with a fresh, creamy texture and a light touch of tannin. The wine is warm, rounded and fruity, with a soft, smooth finish. — R.V. (8/1/2012)



85

POINTS

### **Joseph Cattin 2010 Tradition Pinot Blanc (Alsace)**

A typically soft wine, with attractive fruit, bright acidity and a touch of almond. The almond note, with a hint of bitterness, has the last word. — R.V. (8/1/2012)





# Press Clips – Wine Magazines

## Wine Spectator - USA

Wine Spectator

Wine	Vintage	Score	Release Price	Select
<p>♥ <b>JOSEPH CATTIN</b> Pinot Gris Alsace Vendanges Tardives</p> <p>Though clearly late-harvest in style, firm, finely honed acidity helps the concentrated fruit flavors follow a range of dry fruit—apricot, papaya, candied citrus peel—that's neither too honeyed nor overly sweet. Deftly done, with a fine balance, showing hints of smoke, candle wax, dried herbs and sea salt that add complexity. This vibrant wine has many layers to it, with a long finish that shows a hint of crushed pine. Drink now through 2027. 400 cases made. –AN</p> <p>Country: France • Region: Alsace • Issue Date: Oct 31, 2011</p>	2007	93	\$59	<input type="checkbox"/>
<p>♥ <b>JOSEPH CATTIN</b> Gewürztraminer Alsace Vendanges Tardives</p> <p>An undercurrent of smoke accents the flavors of baked peach, mango chutney, fresh flowers, candied lemon zest and fleur de sel in this creamy VT, while spicy, tangy acidity keeps it all lively and balanced. There's lots of smoke and mineral on the very long finish. Drink now through 2027. 500 cases made. –AN</p> <p>Country: France • Region: Alsace • Issue Date: Oct 31, 2011</p>	2007	92	\$59	<input type="checkbox"/>

# Press Clips – Wine Magazines

## Wine Spectator - USA

Wine Spectator

<p>♥ <b>JOSEPH CATTIN Gewürztraminer Alsace Grand Cru Hatschbourg</b></p> <p>Here's a light-bodied, bright Gewürztraminer, with aromatic orange blossom and flavors of orange sorbet, mango and candied pink grapefruit peel. A creamy mineral note runs through the wine, joined by racy acidity that keeps this fresh and focused, right through to the tangy finish. Drink now through 2019. 1,000 cases made. –AN</p> <p>Country: France • Region: Alsace • Issue Date: Oct 31, 2011</p>	2009	91	\$23	<input type="checkbox"/>
<p>♥ <b>JOSEPH CATTIN Pinot Gris Alsace Grand Cru Hatschbourg</b></p> <p>This elegant white shows fine integration, with light-weight, ethereal acidity and vibrant flavors of apricot, star fruit, passion fruit and kumquat. There's a subtle streak of minerality, that builds to the long smoke- and spice-laced finish. Drink now through 2025. 1,000 cases made. –AN</p> <p>Country: France • Region: Alsace • Issue Date: Web Only - 2011</p>	2009	91	\$21	<input type="checkbox"/>

# Press Clips – Wine Magazines

## Wine Spectator - USA

Wine Spectator

<p>♥ <b>JOSEPH CATTIN</b> Riesling Alsace Vendanges Tardives</p> <p>Shows the refined acidity of the vintage, which frames and balances the flavors of pear and apple compote, candied orange peel and apricot, with lots of smoky stone and spice. Tangy, with a latent push of mineral on the lingering finish. Drink now through 2027. 300 cases made. –AN</p> <p>Country: France • Region: Alsace • Issue Date: Oct 31, 2011</p>	2007	91	\$59	<input type="checkbox"/>
<p>♥ <b>JOSEPH CATTIN</b> Gewürztraminer Alsace Grand Cru Hatschbourg</p> <p>An intriguing white that layers quince paste, honeycomb and candied orange peel flavors with salty mineral and smoke notes. The tangy acidity gains intensity toward the mouthwatering finish. Drink now through 2018. 650 cases made. –AN</p> <p>Country: France • Region: Alsace • Issue Date: May 31, 2011</p>	2008	90	\$35	<input type="checkbox"/>
<p>♥ <b>JOSEPH CATTIN</b> Gewürztraminer Alsace Grand Cru Hatschbourg</p> <p>A well-spiced white, with fine balance thanks to bright acidity, this shows a smoky undertow and flavors of guava, yellow plum, honey and candied grapefruit zest. Drink now through 2020. 1,200 cases made. –AN</p> <p>Country: France • Region: Alsace • Issue Date: Web Only - 2015</p>	2013	89	\$25	<input type="checkbox"/>



# Press Clips – Wine Magazines

## Wine Spectator - USA

Wine Spectator

<p>♥ <b>JOSEPH CATTIN Pinot Gris Alsace</b></p> <p>Finely balanced, with well-cut acidity enlivening the flavors of baked apricot, candied orange zest, slivered almond and spice in this light- to medium-bodied version. Lightly waxy on the lingering finish. Drink now through 2022. 10,000 cases made. –AN</p> <p>Country: France • Region: Alsace • Issue Date: Feb 29, 2016</p>	2014	89	\$17	<input type="checkbox"/>
<p>♥ <b>JOSEPH CATTIN Pinot Gris Alsace Grand Cru Hatschbourg</b></p> <p>Just off-dry, this honeyed version is lush on the palate, offering a well-knit array of dried pineapple, candied grapefruit zest, apple puree, stone and ground ginger notes, backed by just enough zesty acidity for balance. Drink now through 2019. 1,000 cases made. –AN</p> <p>Country: France • Region: Alsace • Issue Date: Web Only - 2014</p>	2011	89	\$22	<input type="checkbox"/>
<p>♥ <b>JOSEPH CATTIN Gewürztraminer Alsace</b></p> <p>Well-balanced, this dry Gewürztraminer is focused by lively acidity and a minerally undertow, with flavors of honeydew melon, lychee, rose petal and light spice. Drink now through 2019. 10,000 cases made. –AN</p> <p>Country: France • Region: Alsace • Issue Date: Web Only - 2016</p>	2014	88	\$19	<input type="checkbox"/>

# Press Clips – Wine Magazines

## Wine Spectator - USA





Wine Spectator

<p>♥ <b>JOSEPH CATTIN Pinot Blanc Alsace</b>  Light-bodied and creamy, with a waft of spring forest through the apricot and pink grapefruit sorbet flavors. Drink now. 10,000 cases made. –AN   Country: France • Region: Alsace • Issue Date: Web Only - 2016</p>	2014	86	\$17	<input type="checkbox"/>
<p>♥ <b>JOSEPH CATTIN Pinot Blanc Alsace</b>  This aromatic Pinot Blanc shows a thread of candied lemon and lime, joined by notes of blood orange and pink grapefruit zest. An easy-drinking white, with a modest, lightly juicy finish. Drink now. 10,000 cases made. –AN   Country: France • Region: Alsace • Issue Date: Oct 31, 2011</p>	2010	86	\$12	<input type="checkbox"/>
<p>♥ <b>JOSEPH CATTIN Pinot Gris Alsace Grand Cru Hatschbourg</b>  A balanced Pinot Gris, with lightly juicy acidity and subtle flavors of ripe pear, almond, smoke and dried apricot. Drink now. 1,000 cases made. –AN   Country: France • Region: Alsace • Issue Date: Web Only - 2015</p>	2013	86	\$25	<input type="checkbox"/>

# Press Clips – Wine Magazines

## Wine Spectator - USA

Wine Spectator

<p>♥ <b>JOSEPH CATTIN Muscat Alsace Grand Cru Hatschbourg</b>  This light-bodied Muscat is clean and fresh, displaying hints of lemon meringue, orange sorbet and orange blossom. Bright and focused, with a stony finish. Drink now through 2013. 350 cases made. –AN  Country: France • Region: Alsace • Issue Date: Web Only - 2011</p>	2009	88	\$21	
<p>♥ <b>JOSEPH CATTIN Muscat Alsace Grand Cru Hatschbourg</b>  A juicy white that's fleshy in texture, with a tangy palate of kumquat, petrol, star anise, guava and some richness on the finish. Drink now through 2017. 1,500 cases made. –AN  Country: France • Region: Alsace • Issue Date: Web Only - 2015</p>	2012	87	\$35	
<p>♥ <b>JOSEPH CATTIN Riesling Alsace</b>  Light and lively, a tangy Riesling with flavors of crunchy white peach, Meyer lemon, Thai basil and stone. Drink now through 2018. 10,000 cases made. –AN  Country: France • Region: Alsace • Issue Date: Web Only - 2016</p>	2014	87	\$17	
<p>♥ <b>JOSEPH CATTIN Gewürztraminer Alsace</b>  Richly aromatic and lightly tangy, with kumquat, honey and dried guava notes that are expressive up front and more subdued toward the spiced finish. Drink now. 10,000 cases made. –AN  Country: France • Region: Alsace • Issue Date: Web Only - 2014</p>	2012	86	\$17	



# Press Clips – Wine Magazines

## Wine Spectator - USA

Wine Spectator

<p>▼ <b>JOSEPH CATTIN Brut Crémant d'Alsace</b></p> <p>A subtle, light-bodied crémant, with hints of yellow apple, pear, candied lemon peel, wax and smoke, followed by a fresh, floral finish. Drink now. 10,000 cases made. –AN</p> <p>Country: France • Region: Alsace • Issue Date: Web Only - 2011</p>	NV	85	\$20	<input type="checkbox"/>
<p>▼ <b>JOSEPH CATTIN Pinot Blanc Alsace</b></p> <p>The white peach, apple and lemon zest flavors are tinged with a hint of herbaceousness, which makes a pleasant counterpoint. A light and juicy white. Drink now. 6,000 cases made. –AN</p> <p>Country: France • Region: Alsace • Issue Date: Web Only - 2009</p>	2008	85	\$15	<input type="checkbox"/>
<p>▼ <b>JOSEPH CATTIN Brut Rosé Crémant d'Alsace</b></p> <p>A refreshing rosé sparkler, with creamy flavors of black raspberry, plum and smoke. A hint of citrus shows on the finish. Drink now. 10,000 cases made. –AN</p> <p>Country: France • Region: Alsace • Issue Date: Web Only - 2011</p>	NV	84	\$22	<input type="checkbox"/>
<p>▼ <b>JOSEPH CATTIN Gewürztraminer Alsace</b></p> <p>A perfumed Gewürz, with notes of lychee sorbet, candied orange peel, pink grapefruit and tea rose. Spicy, offering a straightforward, candied finish. Drink now. 10,000 cases made. –AN</p> <p>Country: France • Region: Alsace • Issue Date: Web Only - 2011</p>	2010	84	\$12	<input type="checkbox"/>

# Press Clips – Wine Magazines

## The Wine Stalker - USA

Thursday, January 29, 2015 by [Joey Casco](#)

This is a review of the **Joseph Cattin Cremant d'Alsace Brut**.

The Cattin family moved from Switzerland to Alsace in 1720. Alsace was tossed back and forth like a hot potato between France and Germany throughout its history, but at the time it was under French rule (as it is today). It was also historically an incredible place for making wine, and the Cattin's jumped right into the trade. Joseph Cattin wouldn't come around until the late 1800's, and he is credited with doing some great grafting work to save Alsatian vineyards from phylloxera. The Domain is now the most popular sparkling wine producer in Alsace.

Their Cremant d'Alsace Brut uses Pinot Blanc, Pinot Gris, Riesling and Chardonnay in the blend but the percentages of each one varies from year to year. Second fermentation is done using the traditional method and it's got a final ABV of 12%.

Visually the wine is beautiful. The **color is a light hue of gold** (like *real* gold, not the color we *call* gold). The head sticks around for awhile instead of dissolving quickly after pouring, and **the bubbles rising from the bottom are plentiful** and consistent. Just looking at it is enough to make you drool in anticipation.

It's been a long few days, my entire body is sore, and I'm thirsty as hell so I chug a few gulps before I even smell it. If that's wrong then I don't want to be right. Those gulps hit the spot but it's way too cold. I allow it to warm up a bit so I can get some aromatics.

The **nose shows apples, peaches, walnuts and carnations**. Yeah, that's right! I specified carnations! My mom loves carnations, wanna fight about it?

At one point while enjoying this bottle and taking a good sniff, the picture of Chinese chicken wings appeared randomly in my head. But it wasn't just an alcohol induced vision of how hungry I was. As the wine warms up, slight aromas of brown sugar and soy sauce come out.

The first thing I get off the palate is a burst of lively acidity. That's followed by flavors of lemon, nectarine and melon. It finishes with kiwi, walnuts and white pepper.

There's just a little dab of sweetness but, thanks to the acidity level, it's not obviously detectable and could come off to some as almost bone dry.

[...]

I love this wine and I'll tell you why: it's exactly what I want when I'm gonna drop \$16 on a bottle of bubbly. It's refreshing, it's got excellent carbonation, the yeast from the traditional method does contribute in aroma and flavor, **there's a seductive nose**, and there's **a mouth profile that is made for experiencing with food**.

**It's a winner in my book.**



**Katie Kelly Bell**, Contributor

Scouting the globe for the best experiences in food, wine and travel.

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## Best Value New Year's Eve Bubbly: Crémant d'Alsace

### *Joseph Cattin Crémant d'Alsace Rosé*

Crafted from 100% Pinot Noir, this rosé is just lovely in the glass. The salmon pink rosy color just makes you feel fabulous. Notes of its strawberries, apple and lemon cream. Vivacious bubbles and a fabulous crispness.

What Champagne should you use to ring in the New Year? If you're on a budget, think Crémant.

The best alternative to Champagne is sparkling wine, and the best value in sparkling wine is Crémant d'Alsace from France's northern Alsace region. Tucked between the Vosges Mountains and the Rhine, hugging the border between France and Germany, Alsace enjoys a cool growing climate similar to that of the Champagne region.

### The 25 best wines for this summer (Daryna Tobey)

May 22<sup>nd</sup> 2015

A few new-to-you white wines for porch swinging, poolside sipping and alfresco lunches.

Summer is the perfect time of year to expand your stable of go-to white wines because there's so little risk involved: If you try a new white and it's just so-so, throw it on ice a little longer (cold temperatures mask flavors, which is not a good thing if you love a wine but is a godsend if you don't). That said, I don't think you'll have any quibble with these white finds.

[...]

On the next rack over from Germany at the wine shop look for the **Joseph Cattin 2013 Pinot Blanc Alsace**. A terrific introduction to Alsatian wine, the Cattin has a steely backbone and a subtle pear-and-citrus flavor profile.



# Press Clips – Food Blogs

## Serious eats - USA



NOV 29, 2012  
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TAGS:

ALSACE

IN VINEYARDS  
AND CELLARS

RIESLING  
WINE

## White Wines Rule in Alsace

### Rich and Racy Riesling

**Joseph Cattin, Riesling Reserve 2011:** With its clean, crisp aroma and hints of pear, green apple, and pepper, this well-priced wine offers a diversity of flavors. Very fresh with a medium body, the lemony acidity and dryness of this wine makes this a great entry point Alsatian riesling.

# Press Clips – Wine Blogs

## GalloVino - USA

**galloVino.com**

*WINE BETWEEN THE LINES...A WINE BLOG*

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### Category Archives: Wine Tasting Notes

When it comes to choosing wines that are versatile, food-friendly and should please most, if not all, palates at the dinner table, consider wines from Alsace. The Alsace (pronounced Al-zass) region of France produces some of the best sparkling wines France has to offer (a great way to start-off any dinner party), along with crisp and delicious whites and even some wonderfully delicate Pinot Noir.

Alsace is a wine region in northeast France. The Alsace region lies between the Vosges mountain range to the west and the French border with Germany to the east, marked by the Rhine River. Ironically, Alsace should be the easiest French wine region to understand, as it is the only part of France where the wines have traditionally been named after their grape varieties, rather than villages (as in Burgundy) or properties (as in Bordeaux).

You are probably already familiar with some of the white wines of Alsace, such as Riesling, Gewurztraminer, Pinot Gris, and Pinot Blanc. You may also be familiar with Cremant d'Alsace, the region's sparkling wine, made in the same traditional method used to make Champagne.



### **Wines from Alsace France**

However, you may not of had a Pinot Noir from this region.

While browsing one late afternoon in one of my favorite local wine shops, I came across an exciting find in the Pinot Noir section. The wine was the **2009 Joseph Cattin Pinot Noir, AOC Alsace**. A delicious food-friendly wine that one could pair easily with many dishes, and certainly a perfect wine for the dinner table.

### **Tasting notes:**

The 2009 Joseph Cattin Pinot Noir is light ruby in color, with an intense and inviting nose of dry cherries, raspberry, raisins and earth – that continues on the palate. The style is elegant, light-bodied with good structure and balance. Soft tannins and a pleasing finish complete the wine.

### **Food pairing Ideas:**

Vegetarian dishes  
Fresh/Mild cheese plates  
Chicken  
Turkey  
Pork  
Veal  
Grilled Fish and  
Seafood dishes

BUSINESS FOOD & DRINK

## These Are the 25 Absolute Best Wines for Summer 2015

Daryna Tobey / Fortune | May 22, 2015



**A few new-to-you white wines for porch swinging, poolside sipping and alfresco lunches.**

Summer is the perfect time of year to expand your stable of go-to white wines because there's so little risk involved: If you try a new white and it's just so-so, throw it on ice a little longer (cold temperatures mask flavors, which is not a good thing if you love a wine but is a godsend if you don't). That said, I don't think you'll have any quibble with these white finds.

I could drink the **Dutton Goldfield 2014 Chileno Valley Vineyard Riesling Marin County (\$30)** all day. It is really nicely balanced, with bright but not bracing acidity, and sunny stone-fruit and tropical-fruit flavors that fade into a long finish. If you prefer your Rieslings a touch sweet (and you're trying to hold your own against your beer-drinking friends), **S. A. Prüm 2009 Ürziger Würzgarten Riesling Kabinett Mosel (\$25)** is a classic. It has German Riesling's hallmark apricot and honeysuckle notes, and a low 7.5% alcohol content that is on par with that of many craft beers. On the next rack over from Germany at the wine shop look for the **Joseph Cattin 2013 Pinot Blanc Alsace (\$14)**. A terrific introduction to Alsatian wine, the Cattin has a steely backbone and a subtle pear-and-citrus flavor profile.

Whether there's shrimp and chicken on the grill or you just like your whites with a little more heft, Rhône varieties fit the bill nicely. The Roussanne-dominant **Anaba 2013 Turbine White Sonoma Valley (\$28)** has nice floral, tropical and stone fruit flavors and pretty nutmeg and graham cracker accents on the nose. **Tahbilk's 2014 Viognier Nagambie Lakes (\$18)** from Australia is clean and crisp, with pineapple core flavors and a dry, floral finish.

If summer just isn't summer to you without favorites like Pinot Grigio and Chardonnay, seek out the **Elena Walch 2013 Castel Ringberg Pinot Grigio Alto Adige (\$23)**, with mineral and yellow apple flavors and some unctuousness on the palate. It's nicely balanced and delivers a lot of class for the price. The **Durant 2013 Lark Chardonnay Dundee Hills (\$25)** balances a creamy mouthfeel with pure stone-fruit flavors and seems a natural choice for lunch on the lanai.



Getty Images

*This [article](#) originally appeared on [Fortune.com](#).*

# Press Clips – Wine Magazines

## Decanter Magazine - UK

You are here: **DWWA · 2012 Results**

### Joseph Cattin Gewürztraminer 2010



Decanter rating:



Grand Cru Hatschbourg, Alsace, France

(White - Sweet)

A real "wow" wine with floral aromas and ginger spiced fruit; rich and seductive with great balancing acidity and rosewater elegance. An excellent medium-dry style.

UK stockist: **DRA**

US stockist: **USBW&S USCHSZ USGRD USTED**





# Press Clips – Wine Magazines

## Decanter Magazine - UK

### ALSACE

#### REGIONAL TROPHY: SWEET OVER £10

##### Domaine Joseph Cattin, Gewurztraminer Vendanges Tardives 2007

This Sweet Trophy winner comes from organically farmed vines in grand cru Habsbourg, though there is no indication of this on the bottle. The reason, says Jacques Cattin (pictured, right) was to avoid confusion, but there is a big debate about this in Alsace. Should a Vendanges Tardives made in a specific grand cru be allowed to identify the grand cru on the label? I don't see why not, but producers shouldn't be obliged to do so and I respect those who, like Cattin, want to keep labels simple.

Last year he won the Dry Aromatic Over £10 Regional Trophy, so Cattin is obviously doing something right, and as that Trophy-winning wine was also a



Gewurztraminer from grand cru Habsbourg (and both, interestingly, sealed under Nomacork), it suggests the grape performs well in that vineyard. As Cattin explained: 'Our vines are at the top of the Habsbourg, which is one of the highest grands crus in Alsace. We have a soil that is heavy and deep, which most growers consider well

suited to Pinot Gris, Riesling and Muscat, but for me Gewurztraminer is the star.' And with a second Trophy to his name, who can argue?

In *The Wines of Alsace* (Faber & Faber, 1993), after seven years of study, I wrote that Cattin – this would be Jacques' father Jacques – 'produces a discreet Gewurztraminer Habsbourg, which gradually builds up a rich, powerful flavour, plus a hugely successful Vendange Tardive from the same grape and vineyard.' You can't get a better superlative than 'discreet' for one of nature's most extrovert grape varieties, especially when 'wines of such finesse' can be produced by such a 'big lad... with a ruddy complexion and hands like plates.' That applies every bit as much to Jacques Jr today as it did to his father 20 years ago. **TS**

### ALSACE

## Regional Trophies



**What should we leave on the shelf?** Crémant, Pinot Noir and any 2008s you don't find listed here. The acidity in this vintage is not heavily malic like it was in 1996 (and most '96s ended up stinking), but the less successful 2008s have an awkward, angular acidity that will never attain finesse. And beware the 2006s!

**What should we keep an eye on?** Dry Muscat. Muscat d'Alsace has more varietal aroma and intensity of fruit than any of the few dry Muscats produced elsewhere in France. It makes a great aperitif and the local secret is to serve it with asparagus. Although this variety occupies less than 3% of Alsatian vineyards, the region makes more dry Muscat than anywhere else in the world. With the rise of Torrontés offering more hope than it delivers, watch out for a revival of Muscat d'Alsace as producers try to steal the light, dry aromatic initiative from the Argentines.

#### PRICE GUIDE

Some wines are not available in the UK or US. Other wines were entered under a price band, but without an exact price and/or stockist details. In both cases, we have listed the price band in which they were judged: **A** = up to £4.99; **B** = £5–£6.99; **C** = £7–£9.99; **D** = £10–£14.99; **E** = £15–£19.99; **F** = £20–£29.99; **G** = £30–£39.99; **H** = above £40; **I** = under-£10 wines

#### GOLD WHITE

**Dopff Au Moulin, Gewurztraminer Grand Cru Brand de Turckheim 2007 (14.5%)**  
Complex honeyed nose, with lovely spicy aromas. Tingly fruit palate – good acidity – with a lot of Gewurztraminer, very rich, deep and long. Classic and substantial. **£22.99; Hal**

**Gustave Lorentz, Riesling Vieilles Vignes Grand Cru Altenberg de Bergheim 2005 (13%)**  
Lovely Riesling nose with

exquisite petrol aromas that follow on the palate. Silky, elegant and long. Textbook example of how Riesling benefits from bottle age. **UK: £18; For US: \$40 USQU**

**Kuehn, Riesling Grand Cru Kaefferkopf 2008 (12%)**  
Beautifully poised, with lovely rich fruit on the nose, and soft acidity on the palate. Classy. Not one to lay down long term, but will improve for a few years. **UK: £18.99; PLB**

**Trimbach, Riesling Cuvée Frédéric Emile 2004 (12.5%)**  
Slowly evolved petrol on the nose and palate, with lemon,

lime and apple notes and a beautiful silky texture. Not a big wine, but has great elegance and finesse. **UK: £40.50; BWI, F&M, Far, Maj, Wal**

#### GOLD WHITE SWEET

**Domaine Rieff, Gewurztraminer Sélection de Grains Nobles 2007 (13%)**  
Very rich and luscious with a superb perfume of honey and apricots. Lovely rich concentration of fruit and vanilla-dusted toast notes. Very fine and luscious, with

excellent balance and a very long finish. **UK: £50; (\$500ml) Rbs, WTr**

#### SILVER WHITE

**Arthur Metz, Pinot Gris Grand Cru Steinklotz Helfrich 2008 (12.5%)**  
Fresh, dry nose. Elegant, warm wine, with good acidity and fruit. Great balance for 2008. **D**

**Arthur Metz, Gewurztraminer Helfrich 2009 (13%)**  
Clean, fresh nose, displaying good fruit on the palate. Quite dry with good acidity and a long finish. **C**

#### WHITE OVER £10

##### Domaine Albert Mann, Riesling Grand Cru Schlossberg 2008 (12.5%)

Pure, juicy grapefruit, citrus and some grassy, vegetal tones. Deep, intense and searching, with plenty of drive and minerality on the very long finish.

**UK: £23.99; CPY**  
**US: \$53; USWMW**

**INTERNATIONAL TROPHY WINNER**  
for full profile, see p44



#### SWEET OVER £10

##### Domaine Joseph Cattin, Gewurztraminer Vendanges Tardives 2007 (14%)

Fine honey and flower nose showing rose petals, ginger, melon and apricot with tangy acidity and a complex, grainy finish. Classic, powerful and expressive.

**UK: £20–£29.99; DrA, Has, InV, Tau**  
**US: \$50; USCHSZ, USTED**

For full profile, see p63



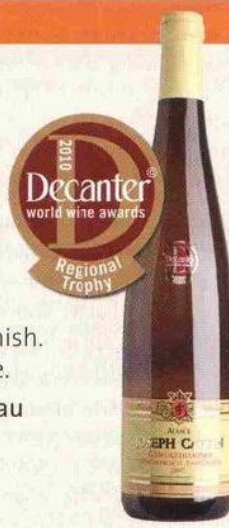
## SWEET OVER £10

### Domaine Joseph Cattin, Gewurztraminer Vendanges Tardives 2007 (14%)

Fine honey and flower nose showing rose petals, ginger, melon and apricot with tangy acidity and a complex, grainy finish. Classic, powerful and expressive.

**UK: £20–£29.99; DrA, Has, InV, Tau**  
**US: \$50; USCHSZ, USTED**

For full profile, see p63



# PINOT NOIR MASTERS 2016

H Von Mumm	Assmannshäuser Spätburgunder	2013	Bronze
einhaus Karl May	Spätburgunder Reserve	2013	Bronze
Ilvale	Quercus Vineyard Pinot Noir	2013	Bronze
ía Errazuriz	Max Reserva Pinot Noir	2014	Bronze
Bortoli Wines	PH1 Single Vineyard Pinot Noir	2012	Bronze
Michael Eppan	Sanct Valentin Pinot Nero DOC	2011	Bronze
H Von Mumm	Assmannshäuser Spätburgunder 'R'	2012	Bronze
aison Joseph Cattin	Pinot Noir Rouge Steinbach	2010	Bronze
âteau de Santenay	Mercurey Vieilles Vignes	2014	Bronze
<b>10-£50</b>			
ía Cono Sur	Ocio	2013	Gold
n Duzer Vineyards	Saffron Fields Vineyards Pinot Noir	2013	Gold
losa	Marley Anne	2014	Gold
esen	Single Vineyard Ridge Block Pinot Noir	2013	Gold
stelfeder Winery	Pinot Nero Riserva Alto Adige DOC 'Burgum Nov'	2012	Gold
losa	Lily Gil	2014	Gold
ackson Family Wines	La Crema Sonoma Coast	2013	Silver
tle Beauty	Black Edition Pinot Noir	2014	Silver
rrari F Ili Lunelli	Maso Montaldo Pinot Nero	2013	Silver
losa	Dijon 115	2014	Silver
losa	1772	2014	Silver
eni Estates	Sileni Estates Exceptional Vintage Pinot Noir	2014	Silver

# Press Clips – Wine Blogs

## The Wine Badger - UK

### the wine badger

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#### Joseph Cattin Tradition 1720



A traditional Alsatian blend, or 'Edelzwicker' of Riesling, Gewurztraminer, Sylvaner and Pinot Blanc. Hand-harvested from south facing slopes. The 1720 refers to the date on which the Estate was born. It remains family owned and run to this day. Nice chaps too.

**Joseph Cattin Tradition "1720" 2010 Alsace, France** Bruised apples and honey. Simple, uninspiring, inoffensive. A bit tired. I imagine a younger version might hold more interest and would make a decent table wine with the right grub. February 2013.

*Posted  
February 20,  
2013*

*Categories  
French Wine*

*Tags  
Alsace, Cattin,  
Edelzwicker*

*2 Likes*

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# Press Clips – Wine Website

Dean Tudor - Canada

**WORLD WINE WATCH TOP 20/20 WINES**

**Joseph Cattin Gewurztraminer 2014**

**AOC Alsace, France \$19.95 (224626)**

**Review: 91/100 points**



About Dean Tudor: Food and wine writer of reference tools since 1969. Professor Emeritus of Journalism, Ryerson University, Toronto. Professional wine writer.



**Joseph Cattin Pinot Noir 2014**  
**AOC Alsace, France \$16.95 (224618)**



We really don't see enough pinot noir from Alsace. This is a very attractive example, made in a mid-range style. It's not as stripped down and taut as many pinots, but it sure doesn't carry the weight of many from warmer regions in the New World. Look for fairly concentrated fruit that's well layered, and for a clean, fresh acid underpinning. The tannins are easy-going. It's drinking well now and will hold its freshness another two or three years.

**Joseph Cattin, Pinot Noir, 2014 review by Rod Phillips in Canada**  
**No. 102: May 24, 2016**

This is a shorter WinePointer than usual as I am in the middle of the big tasting (about 1500 wines) I do each year for my annual *The 500 Best-Value Wines in the LCBO*. The 2017 edition will be out in October.

WinePointer contains current wine reviews written by Rod Phillips, an Ottawa-based wine writer, historian, and author.

## Press Clips – Wine Website

### Post City Magazine - Canada

Tony Aspler's Weekly Wine Pick: a Gewürztraminer to pair with fragrant cheeses (December, 2013)



This is a quintessential Alsace Gewurz. Golden straw colour in colour, it has an intensely perfumed nose of rose petal, cardamom, and jasmine nose. It's full-bodied and off-dry, with the flavour of Turkish Delight and a lovely mouth feel.

Food match: Thai dishes; pork

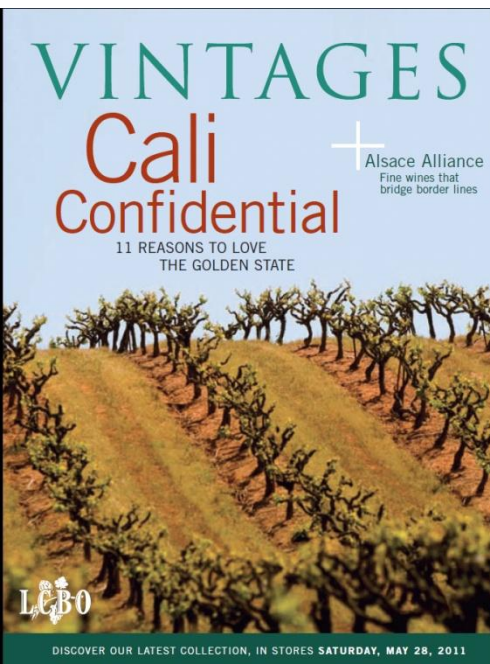
#### **Joseph Cattin, Gewürztraminer, 2011**

Post City Magazines' wine columnist, Tony Aspler, has written 14 books on wine and food. Tony also created the Ontario Wine

Awards and has been inducted into the New York Media Wine Writers' Hall of Fame. He can be heard on 680News

# Press Clips – Wine Magazines

## Vintages - Canada



## Top flight

The wines of Alsace are often considered a benchmark for familiar varietals grown around the world.



### JOSEPH CATTIN MUSCAT 2009 AC Alsace

Winner of a Silver Medal at the 2010 Grand Concours des Vins d'Alsace de Colmar.

**TASTING NOTE:** Muscat at its finest is an aromatic treat, perfect as an aperitif or with flavourful dishes early in a meal – and Alsatian versions are among the best and most food-friendly in the world. The 2009 Muscat from Cattin is beautifully fragrant, with notes of Turkish delight, gentle spice, fresh grapes and floral. The palate is dry, deliciously consistent with the nose, balanced and fresh with a crisp acidity. (VINTAGES panel, Sept. 2010)

224634 (XD) 750 mL \$14.95 ↗

TRY IT WITH...  
escargot or a grilled-asparagus salad.

### JOSEPH CATTIN PINOT NOIR 2009 AC Alsace

Winner of a Gold Medal at the 2010 Concours General Agricole in Paris.

**TASTING NOTE:** The Cattin family emigrated from Switzerland to Alsace in 1720. In the 1850s, Antoine Cattin focused entirely on wine-growing, and the rest, as they say, is history. This wine is a very attractive ruby colour in the glass. The nose offers mushroom, earth and red berry tones. The palate echoes the nose and is beautifully structured and balanced. Excellent value. An elegant wine to suit more delicate flavours. (VINTAGES panel, Sept. 2010)

224618 (XD) 750 mL \$14.95 ↗

TRY IT WITH...  
veal tenderloin with sautéed mushrooms.

# Tony Aspler's Weekly Wine Pick: Joseph Cattin Hatschbourg Gewurztraminer, 2012

BY TONY ASPLER

Published: Friday, Apr. 24, 2015, 10:00 AM



This Joseph Cattin Hatschbourg, 2012 is a wine for Gewürztraminer lovers

Joseph Cattin Hatschbourg Gewurztraminer, 2012 (Alsace, France) This is a wine for Gewürztraminer lovers — a classic Alsace Gewürz. Old gold in colour with a spicy nose of lychee, rose petal, grapefruit and ginger — and it doesn't get more classic than that. Full-bodied and off-dry with great length. Food match: pork tenderloin, baked ham and, if you're adventuresome, Muenster cheese. \$21.95 for a 750 ml bottle,

Vintages #259770



# Press Clips – Wine Website Wine Blog

Fri 9  
Jan  
2015

## 25 Great Wine Bargains of 2014, Priced \$20 and Under

Posted by Fredric Koepfel under [Alsace](#) , [Apulia](#) , [Argentina](#) , [Cabernet sauvignon](#) , [California](#) , [Carignan](#) , [Chardonnay](#) , [Chenin blanc](#) , [Chianti](#) , [Cotes du Rhone](#) , [Douro](#) , [Dry Creek Valley](#) , [Fortified wine](#) , [France](#) , [Grenache](#) , [Italy](#) , [Lodi](#) , [Mendoza](#) , [Monterey County](#) , [New Zealand](#) , [Pinot blanc](#) , [Pinot gris/grigio](#) , [Portugal](#) , [Rioja](#) , [Rose wines](#) , [Sauvignon blanc](#) , [Sherry](#) , [Sicily](#) , [Sonoma County](#) , [South Africa](#) , [Spain](#) , [Sparkling Wine](#) , [Tuscany](#) , [Vermentino](#) , [Zinfandel](#) , [mourvedre](#)  
1 Comment

I was jesting a few days ago when I posted my "50 Great Wines of 2014" and urged people to get their shopping lists ready. Obviously not many consumers are going to make note of a hundred-dollar cabernet sauvignon or a strictly limited, hard to find grenache gris. Here, though, is the roster that you've been waiting for, the "25 Great Wine Bargains of 2014," a list of fairly widely available, well-made wines that will not but a strain on your budget. You will notice that a wine doesn't have to be expensive to earn an Excellent rating. Seventeen of these products, priced from \$10 to \$20 have Excellent ratings; the rest are Very Good+. Not a one would you regret buying, some of them by the case. Now that fact that a number of these wines are from 2011 and 2012 means that they probably ought to be consumed quickly, especially the white wines and rosés; most of the reds can go for a year or two. The point is that these are terrific over-achieving wines that offer more personality and complexity than their prices might imply. The order is descending cost. Enjoy!

*These wines were samples for review. This post is the seventh of 2015 on BTYH.*

Joseph Cattin "Brut Cattin" Crémant d'Alsace, France. Variable blend of pinot blanc, pinot gris, riesling and chardonnay. Excellent. About \$19.



### Archived Entry

#### Post Date :

Friday, Jan 9th, 2015 at 4:57 pm

#### Category :

Alsace and Apulia and Argentina and Cabernet sauvignon and California and Carignan and Chardonnay and Chenin blanc and Chianti and Cotes du Rhone and Douro and Dry Creek Valley and Fortified wine and France and Grenache and Italy and Lodi and Mendoza and Monterey County and New Zealand and Pinot blanc and Pinot gris/grigio and Portugal and Rioja and Rose wines and Sauvignon blanc and Sherry and Sicily and Sonoma County and South Africa and Spain and Sparkling Wine and Tuscany and Vermentino and Zinfandel and mourvedre

#### Do More :

You can leave a response, or trackback from your own site.

# Press Clips – Wine Website

## Wine Align - Canada

### Lawrason's Take on Vintages December 7 (2013) Release



David Lawrason


Joseph Cattin 2011 Gewürztraminer, Alsace, France ( \$17.95). This is a gewurz perfume bomb – incredible

aromatics here, so it's hard to know where to place it at the Holiday table without it being too dominant. At dinner with Jacques Cattin at Bertholdi restaurant in Colmar last year, we had his powerful late harvest gewurz with ripe meunster cheese sprinkled with cumin, and it was sensational. Requires outside the box thinking, but this is great value for gewurz fans.



# Press Clips – Wine Websites

## Wine Align.com - Canada



www.WineAlign.com

### New Releases & Vintages Preview

Feb 05, 2011

#### John's Picks

**Joseph Cattin Pinot Gris 2008, Ac Alsace**  
**Alsace, France**

Pronounced yellow-gold colour; the nose reveals plenty of yeasty-leesy aromas alongside ripe apple and roasted peach and honey. The palate is off dry and generously alcoholic, with a viscous texture and moderate length. All in all, a good if not exceptional example. Tasted January 2011. Value Rating: \*\* (196956)

# Press Clips – Wine Websites

## World Wine Watch - Canada

September, 2013

### **Joseph Cattin Hatschbourg Gewurztraminer 2010 Alsace Grand Cru**

What value!! 13% ABV, over-the-top MVC for Gewurztraminer, lush tropicality with that zesty off-bitter finish. Wow! Buy it all!! QPR: 93.



# Press Clips – Wine Websites

## Thestar.com Food & Wine - Canada

Thursday, September 26, 2013

4:22 AM EDT



### FOOD & WINE



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Joseph Cattin 2011 Pinot Blanc \$15.95 (France) Terrific Vintages best buy white from Alsace. Lovely yellow apple and lemon aromatics with fresh peach, ripe apple and spicy pear combining in a delicious delivery on the palate. LCBO #224642 Food suggestion: Onion tart. Rating: 90

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# Press Clips – Wine Websites

## Wine Current - Canada



*The best reviews of current wines*

### January 21, 2015 Newsletter



**Joseph Cattin Brut Crémant d'Alsace**

**AOC Alsace \$17.95 ([281329](#)) 12.0% alcohol**

You can't go wrong with Cattin, this finely wrought Crémant a testament to centuries of winemaking expertise. It's dry, the mousse fine and creamy, floral and mineral notes complement citrus and crisp, tasty green apple on the palate. It's a lively, delicate wine with mousse persisting through the long-lasting finish. It's wonderful; sip away!

By Susan Desjardins

### March 26, 2014 Newsletter



**Joseph Cattin 'Hatschbourg' Pinot Gris 2011**

**AOC Alsace Grand Cru (260240) 13.0% alcohol**

Wonderfully expressive, this Pinot Gris offers a spicy note drifting over aromas of ripe fruit—nectarine, pear and melon. Off dry, medium bodied, it's quite lush in texture, deliciously fruity and silky smooth. The extended finish offers a touch of spicy warmth. Serve with soft cheese or spicy citrus chicken. (Susan Desjardins)

# Press Clips – Wine Websites

## Wine Current - Canada



*The best reviews of current wines*

### December 5, 2013 Newsletter


★★★★★  **value**

#### **Joseph Cattin Gewürztraminer 2011**

**AOC Alsace (224626) 13.5% alcohol**

This is über delicious, balanced on a pin and value laden—what's not to like? Aromas of rosewater, incense and floral notes provide segue for a rush of light-on-its-feet, sweet and sultry flavours of Turkish delight, white peach and exotic spice. It's beautifully textured with a spice-infused, sweet and tang, lingering finish and aftertaste of grilled pineapple interlaced with balancing lemon acidity. Pour with butter chicken, tandoori chicken or pad Thai. (Vic Harradine)

### October 24, 2013 Newsletter

★★★★★ 

#### **Joseph Cattin Hatschbourg Gewürztraminer 2010**

**AOC Alsace Grand Cru (259770) 13.0% alcohol**

This is charming and stylish showcasing balance, fruit-forward flavour and a delightful, mouth-watering finish. Aromas of exotic spice, red licorice and floral notes abound. It bathes the palate with a gusher of creamy smooth lychee, tropical fruit, apricot and citrus. It finishes in a blaze of tangy acidity wreathed in rosewater. It's a complete package with good mouth feel, decent weight and a price-quality balance that tips well in your favour. (Vic Harradine)

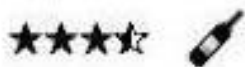
# Press Clips – Wine Websites

## Wine Current - Canada



*The best reviews of current wines*

### January 4, 2013 Newsletter



#### Joseph Cattin Pinot Noir 2011

**AOC Alsace (224618) 13.0% alcohol**

Well paced and well priced, this is bistro-styled, oozing charm and delicacy throughout. Quiet aromas of cedar and red berry fruit entwine with nuances of mixed spice and cherry on the nose. A gentle wash of sweet cherry and red raspberry bathes the palate infusing the mid-length, tangy aftertaste. It's light on its feet and the perfect foil to seared duck breasts. (Vic Harradine)

### January 17, 2013 Newsletter



#### Joseph Cattin Riesling 2011

**AOC Alsace (259788) 12.0% alcohol**

Here's another outstanding Alsatian value—an award-winning wine offering delectable floral perfume, mineral notes and ripe stone fruit. Dry, medium bodied, pithy citrus and tangerine mingle with apricot, fresh lively acidity lifts the fruit and provides a crisp lingering finish. Serve it now with halibut with an orange/lemon sauce and tuck a few bottles away for 3-5 years. (Susan Desjardins)





**natalie  
maclean**  
 wine reviews & ratings

## Press Clips – Wine Blogs

Natalie Maclean - Canada

### Joseph Cattin Riesling 2014 Wine Review

Joseph Cattin Riesling 2014



Alsace A.C., France



Community Score: 90/100

Community Reviews: 2

[+ Add My Review](#)

Price: \$14.95

Drink: 2014-2018

Bottle size: 750 ml

Alcohol: 12.4%

Sweetness: Dry

Wine Type: White Wine

Winery: **Joseph Cattin**

Agent: **Dionysus Wines & Spirits Ltd.**



### Natalie's Score: 90/100

Crisp, fresh and clean. This medium-bodied white offers lovely aromas of white melon and lime lift. Terrific clean finish which makes it a great aperitif or companion to many dishes.

Riesling food pairings: pan-fried freshwater fish, salads, beef braised with olives, chicken in orange balsamic sauce.

#### Splendid Salad Wine

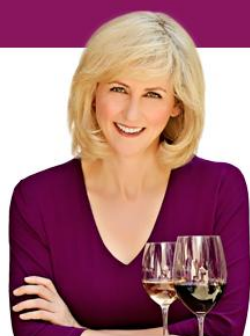
This was reviewed **February 8, 2016** by **Natalie MacLean**

More Vintages: **2013 2011 2010 2010**

### Reviews and Ratings



This Alsatian Riesling is completely dry. Lots of acidity and green citrus focus. It also was awarded the Gold Medal at the Paris Concours Général Agricole in 2014 and a Gold Medal at the 2015 Concours International de Lyon. - Community Wine Reviews



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## Press Clips – Wine Blogs

Natalie Maclean - Canada

### Joseph Cattin Brut Crémant D'alsace Wine Review

Joseph Cattin Brut Crémant D'alsace



Alsace A.C., France



Community Score: 90/100

Community Reviews: 2

[+ Add My Review](#)

Price: \$17.95

Drink: 2015-2017

Bottle size: 750 ml

Alcohol: 12%

Sweetness: Dry

Wine Type: Sparkling Wine

Winery: **Joseph Cattin**

Agent: **Dionysus Wines & Spirits Ltd.**



### Natalie's Score: 90/100

Crisp and toasty and fresh French sparkling wine, especially for this great price. Classic and elegant for your large gatherings. Sparkling wines from Alsace are often overlooked: don't make that mistake as they offer tremendous pleasure and value. Sip as an aperitif or pair with fresh seafood.

Crémant D'alsace food pairings: lobster in butter sauce, beef bourguignon, gougère, pork tenderloin, steamed mahi mahi with lime, garlic and chilies..

#### Sensational Shellfish Wine

This was reviewed **November 14, 2015** by **Natalie MacLean**

### Reviews and Ratings



This Alsatian sparkling wine (Crémant d'Alsace) uses the Méthode Traditionnelle used in Champagne to make the wine. Cattin has perfecting its winemaking art for centuries. Persistent mousse, long finish. - Community Wine Reviews



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## Press Clips – Wine Blogs

Natalie Maclean - Canada

### Joseph Cattin Rosé Crémant D'alsace Wine Review

Joseph Cattin Rosé Crémant D'alsace



Alsace A.C., France



Community Score: 90/100

Community Reviews: 3

[+ Add My Review](#)

Price: \$18.95

Drink: 2015-2016

Bottle size: 750 ml

Alcohol: 12%

Sweetness: Dry

Wine Type: Sparkling Wine

Winery: **Joseph Cattin**

Agent: **Dionysus Wines & Spirits Ltd.**



CLICK TO ZOOM

### Natalie's Score: 90/100

A refreshing, come-alive Crémant with great displays of white pear and green apple crispness. This is an amazing price for this sparkling wine. Great aperitif. This vibrant sparkling rosé wine is made from all Pinot Noir grapes which lends it a lovely salmon hue as well as notes of field raspberries. Dry and refreshing. Pair with shellfish.

Rosé Crémant D'alsace food pairings: shellfish.

#### Sensational Shellfish Wine

This was reviewed **August 22, 2015** by **Natalie MacLean**

### Reviews and Ratings



**Douglas McMillan** rated this wine as **90/100** with the following review:

A pretty pale salmon sparkler with aromas of red apple, peach, pear, and cranberry. The taste is primarily apple and pear. Lots of tiny bubbles, courtesy of classic method production, and a lingering apple finish. I paired this with a weekend breakfast and this went extremely well with the bacon and sausages. Great value.

Domaine Joseph Cattin - France  
[www.cattin.fr](http://www.cattin.fr)





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## Press Clips – Wine Blogs

Natalie Maclean - Canada

### Joseph Cattin Hatschbourg Grand Cru Gewurztraminer 2012 Wine Review

Joseph Cattin Hatschbourg Grand Cru Gewurztraminer 2012



Alsace A.C., France



Community Score: 92/100

Community Reviews: 3

[+ Add My Review](#)

Price: \$21.95

Drink: 2013-2018

Bottle size: 750 ml

Alcohol: 13%

Sweetness: Medium

Wine Type: White Wine

Winery: **Joseph Cattin**

Agent: **Dionysus Wines & Spirits Ltd.**



### Natalie's Score: 93/100

The 2013 vintage of this Hatschbourg Grand Cru seduces with lychee, rose petal and baking spices on the nose. Very distinctive and aromatic. Full-bodied with lots of layers. Luscious with a finish that leaves you longing for more. Highly recommended. Pair with mandarin and spice inflected dishes.

Gewurztraminer food pairings: Asian and spicy dishes, pork tenderloin topped, lighter-flavoured sea-food dishes.

#### Spectacular Spicy Wine

This was reviewed **March 7, 2015** by **Natalie MacLean**

### Reviews and Ratings



**Jane Staples - Certified Sommelier** rated this wine as **91/100** with the following review:

A lovely elegant Gewurtztraminer with rose petal, honeysuckle & lychee on the aromatic nose. A rich palate with lychee, nutty elements, subtle rosewater and spice, with harmonious, smooth mouthfeel. Beautiful floral finish. One of lovliest Gewurtz I have tasted.

Domaine Joseph Cattin - France

[www.cattin.fr](http://www.cattin.fr)





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## Press Clips – Wine Blogs

Natalie Maclean - Canada

### Joseph Cattin Gewurztraminer 2012 Wine Review

Joseph Cattin Gewurztraminer 2012



Alsace A.C., France



Community Score: 89/100

Community Reviews: 3

[+ Add My Review](#)

Price: \$17.95

Drink: 2013-2018

Bottle size: 750 ml

Alcohol: 13%

Sweetness: Medium

Wine Type: White Wine

Winery: **Joseph Cattin**

Agent: **Dionysus Wines & Spirits Ltd.**



### Natalie's Score: 91/100

Classic Gewürztraminer: rose petal, lychee and baking spice aromas. Mouth-watering and dry yet exotically floral. Previous vintages of this wine won the Gold Medal at the coveted Concours Général Agricole in Paris. Medium-bodied and mouth-filling. Highly recommended.

Gewurztraminer food pairings: ham, pork tenderloin topped with unsweetened apricot chutney, curried rice with cloves, cinnamon and cardamom.

#### Spectacular Spicy Wine

This was reviewed **January 10, 2015** by **Natalie MacLean**

### Reviews and Ratings



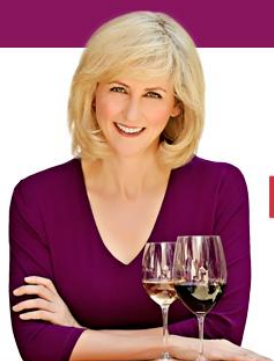
**Martha Kelly AIWS - C8** rated this wine as **87/100** with the following review:

This well-made white hits all the benchmarks of a "spicey" traminer - the translation of Gewurtz. Flavours of ripe peach, baking spices, and perfume dominate. Full-bodied and refreshing you can enjoy this with a spicy Asian dish or pungent cheeses.

Drink now, or keep until 2016.

Date tasted: January 2015.

Domaine Joseph Cattin - France  
[www.cattin.fr](http://www.cattin.fr)



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## Press Clips – Wine Blogs

Natalie Maclean - Canada

### Joseph Cattin Riesling 2013 Wine Review

Joseph Cattin Riesling 2013



Alsace A.C., France



Community Score: 90/100

Community Reviews: 3

[+ Add My Review](#)

Price: \$14.95

Drink: 2013-2016

Bottle size: 750 ml

Alcohol: 12.4%

Sweetness: Extra Dry

Wine Type: White Wine

Winery: **Joseph Cattin**

Agent: **Dionysus Wines & Spirits Ltd.**



CLICK TO ZOOM



### Natalie's Score: 90/100

Crisp, fresh and clean. This medium-bodied white offers lovely aromas of white melon and lime lift. Terrific clean finish which makes it a great aperitif or companion to many dishes.

Riesling food pairings: pan-fried freshwater fish, salads, beef braised with olives, chicken in orange balsamic sauce.

#### Splendid Salad Wine

This was reviewed **September 27, 2014** by **Natalie MacLean**

## Reviews and Ratings



Bone-dry Alsatian Riesling at its best! Lots of acidity and green citrus focus. It also was awarded the Gold Medal at the Paris Concours Général Agricole in 2014. - Community Wine Reviews

## Press Clips – Wine Blogs

### Natalie Maclean - Canada



## Joseph Cattin Pinot Gris 2012



Alsace A.O.C. , France  
Community Score: 4.4/5  
Community Reviews: 1  
[Add My Review](#)

Price: \$15.95  
Alcohol: 13%  
Drink: 2013-2017  
Sweetness: Dry

Product #: 196956  
Wine Type: White Wine

Bottle size: 750 ml  
Winery: [Joseph Cattin](#)  
Agent: [Dionysus Wines & Spirits Ltd.](#)

More Vintages: [2008](#) [2007](#) [2010](#) [2008](#) [Add New Vintage](#)

**LCBO: 1553 bottles**

### Joseph Cattin Pinot Gris 2012 Wine Review

This off-dry French white wine from the northern region of Alsace won a Gold Medal at the 2013 Concours Général Agricole wine competition in Paris. A classic Alsatian Pinot Gris with spiced peach aromas and flavours. Pair with pate or foie gras. - Community Wine Reviews

This was reviewed **August 30, 2014** by Natalie MacLean

# Press Clips – Wine Blogs

## Natalie Maclean - Canada



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**Nat's Reviews**



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### Joseph Cattin Hatschbourg Grand Cru Pinot Gris 2011



A.C., Alsace, France



0



0



0



**Natalie's Score:** 90/100

**Community Score:** 4.5/5

**Community Reviews:** 2

[Add My Review](#)

**Price:** \$19.95

**Alcohol:** 13%

**Drink:** 2013-2017

**Sweetness:** Medium

**Bottle size:** 750 ml

**Product #:** 260240

**Wine Type:** White Wine

**Winery:** Joseph Cattin

Add to my... 

**More Vintages:** [2010](#) [2009](#) [Add New Vintage](#)

[Check LCBO Stock](#)

### Joseph Cattin Hatschbourg Grand Cru Pinot Gris 2011 Wine Review

A touch of sweetness in this medium-bodied white wine makes this dance with glazed ham, Asian dishes and sweet potatoes. This pinot grigio has fantastic aromas and flavours of sweet peach and pear. Great acidity. Yum! Perfect for spicy chicken dishes too. Pinot Gris food pairings: seafood, Asian dishes, spicy chicken pakoras.

This Joseph Cattin Hatschbourg Grand Cru Pinot Gris 2011 was reviewed **March 29, 2013** by Natalie MacLean



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**Nat's Reviews**

### Joseph Cattin Muscat 2011



LCBO: 246 bottles

A.C., Alsace, France



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J'aime 0

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**Natalie's Score:** 90/100

**Community Score:** 4.5/5

**Community Reviews:** 3

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**Price:** \$15.95

**Alcohol:** 12%

**Drink:** 2012-2015


**Sweetness:** Medium

**Bottle size:** 750 ml

**Product #:** 224634

**Wine Type:** White Wine

**Winery:** Joseph Cattin

Add to my... 

**More Vintages:** [2010](#) [2009](#) [Add New Vintage](#)

### Joseph Cattin Muscat 2011 Wine Review

Soft, pretty and floral with mild acidity. Orange blossom and honeysuckle notes mingle on the nose. Some sweetness lends food versatility for dishes such as glazed ham, sweet potatoes and creamed corn. Lovely melon and pineapple aromas on the finish. Outstanding value. Muscat food pairings: medium-spiced Asian dishes, risotto, cheddar, grilled fish, pork, sushi or spicy noodles.

This Joseph Cattin Muscat 2011 was reviewed **July 6, 2013** by Natalie MacLean

# Press Clips – Wine Blogs

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**Nat's Reviews**

### Joseph Cattin Gewurztraminer 2011



LCBO: 849 bottles

A.C., Alsace, France



**Natalie's Score:** 89/100

**Community Score:** 4.4/5

**Community Reviews:** 3

[Add My Review](#)

**Product #:** 224626

**Wine Type:** White Wine

Add to my... 

**Price:** \$16.95

**Alcohol:** 13%

**Drink:** 2013-2018

**Sweetness:** Medium

**Bottle size:** 750 ml

**Winery:** Joseph Cattin

**More Vintages:** 2009 2010 [Add New Vintage](#)

### Joseph Cattin Gewurztraminer 2011 Wine Review

Superb! Class Gewürz : rose petal, lychee and baking spice aromas. Mouth-watering and dry yet exotically floral. Previous vintages of this wine won the Gold Medal at the coveted Concours Général Agricole in Paris. Medium-bodied and mouth-filling. Perfect for Asian dishes and mild to medium curries. Gewurztraminer food pairings: ham, pork tenderloin topped with unsweetened apricot chutney, curried rice with cloves, cinnamon and cardamom.

This Joseph Cattin Gewurztraminer 2011 was reviewed **December 7, 2013** by Natalie MacLean

# Press Clips – Wine Blogs

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**Nat's Reviews**

### Joseph Cattin Riesling 2011



**A.C., Alsace, France**

  Tweet 0  J'aime 0  +1 0  

**Natalie's Score:** 90/100  
**Community Score:** 4.5/5  
**Community Reviews:** 2  
[Add My Review](#)

**Price:** \$14.95  
**Alcohol:** 12.4%  
**Drink:** 2013-2016  
**Sweetness:** Extra Dry  
**Bottle size:** 750 ml

**Product #:** 259788  
**Wine Type:** White Wine  
**Winery:** **Joseph Cattin**

▼

**More Vintages:** 2010 [Add New Vintage](#)

[Check LCBO Stock](#)

### Joseph Cattin Riesling 2011 Wine Review

Crisp, fresh and clean. This medium-bodied white offers lovely aromas of white melon and lime lift. It also was awarded the Gold Medal at the Paris Concours Général Agricole in 2012. Terrific clean finish which makes it a great aperitif or companion to many dishes from seafood to salads.

This Joseph Cattin Riesling 2011 was reviewed **January 19, 2013** by Natalie MacLean



# Press Clips – Wine Blogs

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**Nat's Reviews**

### Joseph Cattin Hatschbourg Gewurztraminer 2010



**A.C., Alsace Grand Cru, France**

  **Tweet** 0  **J'aime** 0  **+1** 0  **Pinterest**  **ShareThis**

**Natalie's Score:** 92/100  
**Community Score:** 4.6/5  
**Community Reviews:** 2  
[Add My Review](#)

**Price:** \$19.95  
**Alcohol:** 13%  
**Drink:** 2013-2016  
**Sweetness:** Dry  
**Bottle size:** 750 ml

**Product #:** 259770  
**Wine Type:** White Wine  
**Winery:** Joseph Cattin



**More Vintages:** 2009 [Add New Vintage](#)

**LCBO: 263 bottles**

#### Joseph Cattin Hatschbourg Gewurztraminer 2010 Wine Review

Lychee, rose petal and baking spices on the nose. Mouth-watering acidity is terrific for Asian and spicy dishes. Very distinctive and aromatic. Full-bodied with lots of layers. Luscious with a finish that leaves you longing for more. Highly recommended. Gewurztraminer food pairings: Asian and spicy dishes.

This Joseph Cattin Hatschbourg Gewurztraminer 2010 was reviewed **October 26, 2013** by Natalie MacLean





# Press Clips – Wine Blogs

## Natalie Maclean - Canada



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**natalie maclean**  
delicious wine picks & pairings

### Joseph Cattin Brut Méthode Traditionelle Rosé Crémant D'alsace



A.C., Alsace, France

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**Product #:** 264572

**Score:** 88/100

**Price:** \$17.95

**Alcohol:** 12%

**Sweetness:** Extra Dry

**Drink:** 2012-2014

**Bottle size:** 750 ml

**Winery:** Joseph Cattin

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#### Tasting note:

A lovely bubbly with a hint of fresh field raspberries and a refreshing dry finish. Food matches: steamed clams, mussels.

#### More Reviews:



This Gold Medal winner at the 2010 Concours des Vins d'Alsace is an intense, creamy and well-made Alsatian traditional-style fizz perfect for receptions.

# Press Clips – Wine Blogs

## Natalie Maclean - Canada



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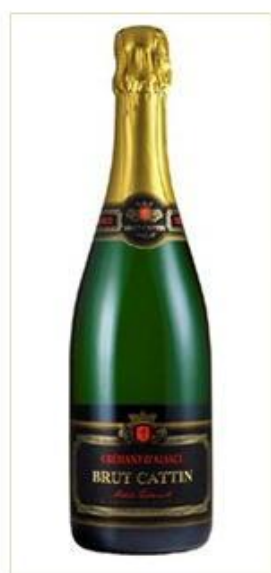


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**Nat's Reviews**

### Joseph Cattin Brut Crémant D'alsace



A.C., Alsace, France



Tweet 0

J'aime 0

+1 0

Pinterest

ShareThis

**Natalie's Score:** 88/100

**Community Score:** 4.4/5

**Community Reviews:** 3

[Add My Review](#)

**Price:** \$16.95

**Alcohol:** 12%

**Drink:** 2012-2014

**Sweetness:** Dry

**Bottle size:** 750 ml

**Product #:** 281329

**Wine Type:** Sparkling Wine

**Winery:** Joseph Cattin

Add to my... 

**More Vintages:** [Add New Vintage](#)

[Check LCBO Stock](#)

#### Joseph Cattin Brut Crémant D'alsace Wine Review

Crisp and toasty and fresh, especially for this great price. Classic and elegant for your large parties. Food pairings: breaded seafood.

This Joseph Cattin Brut Crémant D'alsace was reviewed **July 21, 2012** by Natalie MacLean

# Press Clips – Wine Blogs

## Natalie Maclean - Canada



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**natalie maclean**

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### Joseph Cattin Muscat 2010

#### Tasting note:

Soft, not much acidity, orange blossom and flowers. Sweetness lends food versatility. Food matches: medium spiced Asian noodle dishes, calamari with a mild masala.



This wine earned a Gold Medal at the 2011 Concours Général Agricole in Paris. Wow! Super intense aromatics of table grapes, orange blossoms, honeydew melon, nutmeg and other baking spices, plus a touch of Asian pear and lychee fruit. Medium dry, fruity and lush, this is a robust Muscat that is packed with sweet exotic fruit and spices, but with ample acidity providing balance. This is an amazing value. VP

Reviewed **July 7, 2012** by Natalie MacLean

#### More Reviews:



**Nina** rated this wine as **91/100** with the following review:

Wow! That was my first time tasting dry muscat! I'm in love! Really! Bright straw color. On the nose this wine is aromatic excellence! Lot's of exotic flowers, honey, honeydew, ripe fruit. On the palate medium dry, nice acidity, very balanced, a little bit of minerality. Flavors of exotic fruits, spices. Nice, warm finish. It was wonderful with seafood!



**Gabriel Israel** rated this wine as **90/100** with the following review:

For \$15, it doesn't get any better than this for Muscat. What I loved about this one is that it's mildly sweet with hints of melon and litchi. So fresh and suitable for the summer.

# Press Clips – Wine Blogs

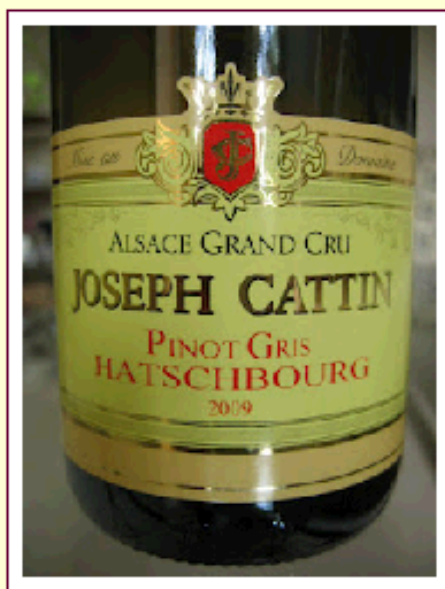
## Vintages Wine Picks - Canada

MONDAY, APRIL 16, 2012

### Joseph Cattin Hatschbourg Pinot Gris 2009 (Alsace) - Wine Review

Purchased this *Alsatian* Pinot Gris just last month from the [Made in France](#) Vintages release. I always enjoy off-dry offerings from *Alsace*, and this one should be no exception. This white wine was opened Sunday night and went over very well among my guests.

JOSEPH CATTIN HATSCHBOURG PINOT GRIS 2009 - AC *Alsace* Grand Cru, France ([#260240](#)) (M) - \$19.95



#### Tasting Note:

Aromas of peach, mineral with touches honey and mushroom. Rich, and flavourful with gorgeous peach and honey on the palate, with a light seam of acidity. Finishes a bit spicy. Full-bodied, smooth and very tasty. Enjoyed this with spicy chicken pakoras and chicken masala meatballs in curry. Highly recommended.

Joseph Cattin is an excellent producer of Pinot Gris. You can find my review of their [2008 Pinot Gris here](#).





Sep 30, 2011

**eat**

08:31 AM

## Tony Aspler's Wine Pick of the Week: Joseph Cattin Gewurztraminer 2009

BY TONY ASPLER



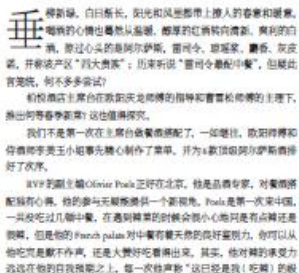
You either love Gewurz or you hate it. If you love it, this is the wine for you. Deep golden colour with a greenish tint, it has a spicy nose of lychee and rose petals. It's rich on the palate, fleshy and perfumed, finishing dry with good length. Food match: smoked salmon, Muenster cheese.

**\$16.95, (*Vintages* #224626).**

*Post City Magazines' wine columnist, Tony Aspler, has written 14 books on wine and food. Tony also created the [Ontario Wine Awards](#). He can be heard on 680News.*

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# La Revue du Vin de France – China



这道菜色色肉实实，细嫩酥糯，是哈萨克牧家的传统食品。它的制作方法，主要是将羊羔子石勒根和矿物味，二者的最佳量相出，并带出了更强烈

清蒸龙须鱼配清炒豆苗，是粤式做法西式摆盘，鱼肉细嫩，豆苗清甜，作为酱汁的酱油也很特别，非一般死咸。这道菜让Paul体会到中餐配葡萄酒的复杂性，他用杯子蘸点酱菜说：“酱油其实搭配红酒，

 <p>Hugel &amp; Fils First Generation AOC Alsace 2007</p> <p>酒標有虎的虎牌 以虎牌 (與莫斯利酒莊「上」有 虎山標相似)</p>	 <p>Joseph CATTIN Maclat Fischbach AOC Alsace Grand Cru 2008</p> <p>豹標文字無誤區 時常誤為馬標 (與莫斯利酒莊「上」有 虎山標相似)</p>	 <p>Maison Timbach Fischbach AOC Alsace 2005</p> <p>標牌文字有誤區(標牌上 有「AOC」字樣) 標牌文字有誤區(標牌上 有「AOC」字樣)</p>	 <p>Joseph CATTIN Riebling Fischbach AOC Alsace Grand Cru 2008</p> <p>豹標文字有誤區(標牌上 有「AOC」字樣) 標牌文字有誤區(標牌上 有「AOC」字樣)</p>	 <p>Domäne Schlumberger Gaultzheim AOC Alsace Grand Cru 2005</p> <p>豹標文字有誤區(標牌上 有「AOC」字樣) 標牌文字有誤區(標牌上 有「AOC」字樣)</p>	 <p>Domäne Weierbach Fischbach AOC Alsace Grand Cru 2010</p> <p>豹標文字有誤區(標牌上 有「AOC」字樣) 標牌文字有誤區(標牌上 有「AOC」字樣)</p>
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# Press Clips – Wine Magazines

## La Revue du Vin de France – China



**LA REVUE DU Vin DE FRANCE**  
www.rvfchina.com

2011/07  
知识文库

20款意大利葡萄酒品鉴报告

赵胤胤 & 吕思清  
葡萄酒二重奏  
智能手机上的葡萄酒  
2010年份佳酿值得回

**2010勃艮第特级园酒评分**  
这是一个令人惊喜的年份，浓郁的葡萄酒，会有不错的口碑



年份: NV  
品种: 霞多丽  
酒精度: 12%  
参考价格: 240元  
酒庄提供: 北京爱慕酒庄有限公司  
酒色呈浅黄色, 香气大小和持续性中等, 有轻微的红色水果味道, 应该能达致较浓郁的口感。

17. Charles de Fère  
Reserve Rose Dry  
迪菲珍藏玫瑰红葡萄酒  
类型: 干型玫瑰红葡萄酒  
产地: 法国——卢瓦尔河谷 (Loire Valley)  
年份: NV  
品种: Groslier, Cot, 品丽珠 (Cabernet Franc)  
酒精度: 12%  
参考价格: 240元  
酒庄提供: 爱慕酒庄  
酒色呈深黄色, 香气大小和持续性中等, 有令人愉悦的草莓的水果香气, 入口口感顺滑优雅, 有简单的水果味道, 可以搭配海鲜类。

18. Rumball  
Sparkling Merlot  
伦堡美乐起泡红葡萄酒  
类型: 甜红起泡酒  
产地: 南非——南开普省 (Cape Province, South Africa)

年份: NV  
品种: 美乐 (Merlot)  
酒精度: 12.5%  
参考价格: 189元  
酒庄提供: 爱慕酒庄  
酒色呈宝石红色带石红色的边缘, 气泡细腻, 持续性中等, 有明快的酒色和红色水果的香气, 入口的味甜, 有浓郁的果味。还有些许香料的气息, 可以搭配烤肉。

19. BERSANO WINERY  
Asti Spumante Docg  
阿斯蒂甜起泡酒  
类型: 甜白起泡酒  
产地: 意大利——皮埃蒙特 (Asti, Piemonte)  
年份: NV  
品种: 100% 莫斯卡托 (Moscato d' Asti)  
酒精度: 7%  
参考价格: 189元  
酒庄提供: 北京爱慕酒庄有限公司  
酒色呈黄色, 带绿色边缘, 甜度较大, 持续性很好, 有令人愉悦的甜橙、荔枝、无花果等热带水果的风味, 入口甜美怡人, 充满果香, 是一款优质的阿斯蒂起泡酒, 可以搭配烤肉。

### 最近香港的起泡酒

**DOMAINE GRAND Crenant du Jura**  
格朗酒庄干型起泡酒  
格朗酒庄位于法国汝拉产区, 汝拉产区是法国的葡萄酒种植和葡萄酒酿造地区, 格朗酒庄的历史可以追溯到1682年, 家族世代经营并发展着这片葡萄酒, 并在1976年正式成立“格朗酒庄”, 面积达到22公顷, 以酿造高品质的葡萄酒和葡萄酒闻名, 如果对Jura葡萄酒比较熟悉的话, 也会知道这个产区本身就不是一个出口量大的产区, 所以有这样一款富有特色的起泡酒是很理想的事情。

**Blue Pyrenees - Midnight Cuvee Chardonnay**  
蓝皮酒庄干型起泡酒  
蓝皮酒庄位于法国南部的比利牛斯山, 它由John Leyden创立于1894年, 1980年法国人阿兰·杜布瓦 (Andre Herland Dubreuil) 看中该地区优质的葡萄园, 他们认为该酒庄的气候和土壤与波尔多葡萄酒 (Medoc, Bordeaux) 相似, 于是阿兰·杜布瓦买下酒庄, 并决心要酿造出类似波尔多葡萄酒风格的葡萄酒。在这样优秀集团的直接投资之下, 蓝皮酒庄会一样继续传承了法国葡萄酒的精髓。

**Domaine Cameros Brut**  
卡尼酒庄干型起泡酒  
卡尼酒庄位于法国著名的葡萄酒产区勃艮第, 卡尼酒庄成立于1987年, 卡尼酒庄位于勃艮第的纳瓦拉 (Napa Valley) 和索诺玛 (Sonoma) 之间, 继承了卡尼酒庄久负盛名的葡萄酒酿造的设计风格, 被誉为北美最美丽的酒庄之一, 在勃艮第又种葡萄的种植下, 卡尼酒庄葡萄酒的品质享有一贯的声誉, 选用本地区的葡萄生产起泡酒, 此款起泡酒由葡萄园和酒庄直接完成, 使用了经典的香槟酿造方法, 在法国香槟区的直接领导之下, 品质的确不输香槟。

### 最佳性价比推荐

**BERSANO WINERY Asti Spumante Docg**  
阿斯蒂甜起泡酒  
贝萨酒庄位于意大利著名的葡萄酒产区皮埃蒙特, Cuneo与Alba也有酒庄, 始建于20世纪20年代的贝萨酒庄原由Cremosina伯爵授予 Giuseppe Bersano的Cremosina酒庄, 基于当时酒庄的内部结构以及地场条件, 最初只是一个家庭作坊式小公司, 直到Giuseppe的三儿子 Arturo Bersano博士的参与, 才为酒庄注入了新鲜血液, 并在企业内部创造了一份温馨友好的氛围, 并保证葡萄酒的品质, 只要189元买到这样一瓶在葡萄酒饮用都会令人开心的阿斯蒂甜起泡酒。

**Bisq, Veto Prosecco Brut, Valdobbiadene Prosecco D.O.C.G.**  
比索酒庄干型起泡酒  
比索酒庄位于意大利著名的葡萄酒产区普罗塞柯地区, 比索酒庄为数不多的全权关注生产每一个环节的酒庄, 从挑选合适的土地, 到葡萄的种植, 到人工采摘, 直至装瓶, 为保证酒庄的品质, 比索酒庄在法定的DOC产区拥有不少50公顷的葡萄园, 另外在Cortina区拥有三个108公顷的葡萄园, 大产量和严格的酿造程序让这款酒既有优质品质又保证亲民的价格。

**Gale de Valfornosa CAVA**  
加利福酒庄干型起泡酒  
加利福酒庄 (Valfornosa) 位于西班牙纳瓦拉地区中海岸, 酒庄名字来源于一座坐落在“加利福”的古罗马教堂的名字, Santa Maria de Valfornosa。在当地语言中, Valfornosa为“美丽的山峰”之意, 在如此得天独厚的地方, 加利福酒庄有9个葡萄园, 分布在土壤上, 因此, 酒庄内德厚和丰饶的土壤, 这一款Gale是加利福酒庄最优质的产品之一, 具有其他传统的加利福酒庄干型起泡酒的风味, 400多元的价格买一支加利福酒庄的Cava十分划算。

**Domaine Cameros Brut**  
卡尼酒庄干型起泡酒  
400元出头的价格买一款来自世界著名的酒庄的起泡酒, 绝对是明智的选择, 可以好好品味到法国葡萄酒的风味和酿酒师。



# Press Clips – Press Review

## Private Fortune - China



葡萄酒

### 迪士尼般的梦幻产区 阿尔萨斯

——葡萄酒人生中的 50 件事之参观法国阿尔萨斯产区

图、文 / CV 李斯特

品味

法美风格完美融合的葡萄酒和旅游产业



浪漫的 Jacques Cattin 酒庄主在葡萄园开启了第一瓶年份 Cuvée 2007

参观阿尔萨斯，Jacques et Jean-Marie CATTIN 酒庄主是公认的最好的向导，他不仅是当地葡萄酒局局长，同时作为 Joseph CATTIN 的第五代卡丹品酒师的第四代继承人，雅克卡丹和让-玛利卡丹两兄弟在葡萄园中倾注了酒庄的全部心血。于上世纪八十年代阿尔萨斯葡萄酒工业蓬勃发展时期，兄弟俩用 25 年的时间，创立了卡丹酒庄全新的格局。新建了两个拥有现代酿酒设施和包装设备的酒窖和仓库，并将葡萄园的规模扩大到 50 公顷，开创了卡丹酒庄的历史。

基于在葡萄酒领域的努力和贡献，Jacques 酒庄卡丹成为阿尔萨斯葡萄酒业的名人。身兼 Hirsching 镇长及候补议员、Colmar 科尔马葡萄酒交易所主席、Alsace 阿尔萨斯葡萄酒联合协会主席、

圣域等安协会成员和 Alsace 阿尔萨斯葡萄酒局局长。Jacques 酒庄主不仅地位显赫且身兼多重身份，让人不得不赞叹其“安排”之独到。在他儿子开车的引领下，我们的车会驶向一块年轻的葡萄园上。我们到达时，Jacques 酒庄主正像一位老酒师一样向我们展示葡萄藤的芬芳，在一番介绍后，他在葡萄园中央现场开启了属于他们的第一个年份起泡酒 Cuvée Brut 2007 (Cuvée 为阿尔萨斯起泡酒的特殊称谓，除了制作工艺及品质堪比香槟外，整个法国超过 50% 的起泡酒市场份额均来自阿尔萨斯)。

第一次直接在葡萄园开启冰凉的香槟，这种美国人最喜爱的“野宴”式品酒，不由不让人赞叹，如此安排怎能让人不对这些辛勤地种植、栽培并精心酿造的人心生敬意？



浪漫的葡萄酒，配上“高脚香槟杯”，浪漫地喝，因为酒庄主是爱喝酒的人

品味

种“琼瑶派”Gewurztraminer，更是阿尔萨斯产区的绝佳代言人。素静人的玫瑰及新鲜的荔枝香气于一体，浓厚饱满，余味甜美而冗长。敢于挑战的酒庄们，会在最好的秋天延迟采收，以酿造出晚熟型 Vendange Tardive 葡萄酒，获得更甜口味；天时，地利，人和之下，采用感染贵腐菌并且多次采收，颗粒精选的贵腐型 Selection de Grains Nobles 葡萄酒，以获得极甜口味。

阿尔萨斯葡萄酒年营业额达 5 亿欧元，其中 90% 来自白葡萄酒，各具色泽的葡萄酒来自当地著名的葡萄品种。很多名字都渗透着德法混血情调：浪漫黄啤的西万尼 Sylvaner，带着淡淡清新果香；浪漫的麝香 Muscat 芳香迷人；浪漫近郊的 Riesling 雷司令酸度活泼；琥珀带金的 Pinot Gris 灰品乐光润圆润；金黄灿烂的 Gewurztraminer 琼瑶派饱满欲滴，散发阵阵玫瑰香气。连剩下 10% 的红和粉红葡萄酒，都是用高贵 Pinot Noir 黑品乐酿造，浪漫樱桃红。

追求极致果香的阿尔萨斯酿酒师们，千百年更是费尽心思去培养最佳香气和口感的白葡萄酒，典型法国小橡木桶单宁太重，水泥桶和不锈钢桶又过于密封，于是配合酿酒师来完成这终极任务是相当有地区特色的大型橡木桶。大型橡木桶往往都年份长久，单宁尽失，利于葡萄酒在木质结构中进行微量气体交换，以酿造这绝世好酒。站在我们身后的橡木桶已近半个世纪，不需要任何语言，静寂地孕育着一批批琼瑶佳酿。

来到阿尔萨斯，除了能欣赏到极具浪漫血儿特色的葡萄酒外，这里的特色大餐也能明显看到法德厨手联手的身影。不仅著名的鹅肝、青蛙腿、生牛肉做得相当出色，而且在这个地区每份菜式的份量已是相当当地德式。无论德菜还是法菜，盛菜的盘子似乎比其它地方大了整整两倍，以普通中国人的食量，合两人之全力，通常也只能勉强完成一半。而德国人所喜闻乐见的咸猪头、烟肉、香肠、酸菜在阿尔萨斯也是相当当地流行和受欢迎。这款红肉酸菜，搭配当地清新的 Riesling 酒，何其畅快。

Private Fortune | Oct 2012





# Press Clips – Press Review

## Private Fortune - China

### 品味

李斯伟

德兰南 SRA 文化及教育总监, 德兰学院 Grande École 首席葡萄酒课程  
L'École du Vin 法国波尔多葡萄酒学院国际讲师  
葡萄酒杂志、葡萄酒、葡萄酒周刊及专栏作家  
CIB 认证私人银行培训师  
CIBF ISM WSET CAVM FIVE STAR SOFIA 认证

在法国,葡萄酒业界划分了十大产区,各具特色,有盛产混台型典雅平衡风格葡萄酒的波尔多产区,有风土各异、产量稀少且价格昂贵的勃艮第产区,有号称起酒之王香槟的香槟产区……如果您旅行时间有限只能安排参观一个产区,而您还希望看到梦幻般的酒庄田园,带另一半领略美酒,带着孩子游览神奇的卡通小镇享受梦幻假期,那么是时候了解一下这个世外桃源般的产区——阿尔萨斯了。

常和学员分享世界闻名的法国葡萄酒产业,总有学员问及如要安排一次亲身前往葡萄酒产区的游历,那该去哪里?法国十大产区各具特色,有盛产混台型、典雅平衡风格葡萄酒的波尔多产区,有风土各异、产量稀少且价格昂贵的勃艮第产区,有生产起泡酒之王香槟的香槟产区……如果时间有限,只能参观一个产区,而且是手牵另一半,一手还牵孩子,那么我会推荐 Alsace 阿尔萨斯产区。因为那里更像是一方乐土,一座乐园,甚至连出产的葡萄酒都带着典型的甜蜜滋味……



### 别具特色的“法德混血儿”

阿尔萨斯产区位于法国东北部,横跨莱茵河外与德国接壤,在地理及文化方面受德国影响非常深厚。传统的阿尔萨斯人原本追求不甜却坚实强劲的有力的葡萄酒,但是随着德国甜型酒文化的渗透,阿尔萨斯



■ 法德阿尔萨斯房子,窗户中间镂空心形



■ 很有“HOLLYWOOD 风格”的 HATSCHBOURG 葡萄酒



■ JOSEPH CATTIN 通过的许多数不胜数的,被酒客所赞赏

而就在这片葡萄酒田的不远处,少庄主要是用美式的 HOLLYWOOD 风格,用大大的钢架支撑起 HATSCHBOURG (雅亦布格)葡萄园几个大字,让驰骋在著名的葡萄酒之路上的汽车都能远远“瞻仰”这片宝贵的特级葡萄酒。提起这美国风路标,正是 Jacques CATTIN 少庄主小雅克卡丹,他于 2007 年加入了家族企业。在此之前,他在高等工程师学院专修葡萄酒种植和酿酒专业,期间,他也在法国、美国等多个酒庄积累了丰富的实践经验。在少庄主血液里的不仅流淌着对阿尔萨斯土地的热爱、酿造葡萄酒的感觉天赋,还有新的管理模式和产业扩张理念。接待我们的漂亮大方的女孩子原来是他青梅竹马的童伴,也刚刚由美国学成归来,现在已是市场经理兼女朋友了。

来到阿尔萨斯,不能错过的当然就是这里的“迪士尼小镇”了。木结构的灰泥抹墙的房屋布局是当地一大特色,讲述着阿尔萨斯处于德国夹缝之间的历史。被人称为“小威尼斯”的一片风景带,是一条迷你版、童话版的意大利威尼斯散步道。柔和基调的房屋倒影在运河水面上,让旅客流连忘返。主人“挖空心思”地在每栋小房子的窗户上挖出一个特别的形状,就像这栋小房子,主人把窗户上浪漫的心形镂空,想象一下在第二天朝阳以慵懒的心形剪影躺在双人床的松软被褥上,那该是多么浪漫的一天开始。

融合多元文化的阿尔萨斯,让前往这个产区的游客如同进入迪士尼一般,在感受法国小镇、特色葡萄酒外,不断感受惊喜。如果您也期待梦幻假期,GO TO ALSACE! ■

Private Fortune | Oct 2012

## 有一种汽酒叫“可爱萌”

新华社

2015-06-03 02:09

↑酿酒师介绍“可爱萌”酿酒工艺。

记得小时候，北京曾有一种叫做“小香槟”的汽酒。于是，以为所有汽酒都可以称为“香槟”，直到后来到法国，才知道“香槟”这个称谓只有法国香槟地区生产的汽酒才有资格使用。至于另一种法国汽酒“可爱萌”(法语Crémant)，则是两年前到阿尔萨斯大区首府斯特拉斯堡工作后才第一次听说，这虽与笔者孤陋寡闻不无关系，但也表明，这种汽酒还不太为外人所知，而且，像我这样“不识君”的外乡人恐怕还不是少数。



↑法国“可爱萌”汽酒产业联合会主席卡丹(Cattin)先生在大赛晚会上讲话。

## Press Clips – Note

### Meininger online – Deutschland Best of Riesling 2016

**MEININGER ONLINE**

WINE BEVERAGES EVENTS

Competitions Register samples **Tasting results** Medal orders

## 2013 Riesling Lieu-Dit Elsbourg

best of riesling 2016

Tasted on: 09.06.2016

CWL SARL CATTIN FRERES, VOEGLINSHOFFEN (France)

### Detailed Information

Country of origin: France

Growing area: Alsace

Product category: Still wine

Wine type: White wine

Grape variety: Riesling

Vintage: 2013

Type of closure: Agglomerate cork

Blend: No

Bottle content: 0.75

Recommended retail price: € 20.00

Residual sugar: 4.10 g / l

Total acidity: 7.82 g / l

Alcoholic level: 12.00 % vol.

Serving temperature: 8 - 10°C



## Press Clips – General News

### Kölner Stadtanzeiger Magazin - Deutschland

Voyage de Presse d'octobre 2013,

**Romana Echensperger**, journaliste spécialisée vin du **Kölner Stadtanzeiger Magazin**, journal de Cologne et l'un de plus grand quotidiens du Land de Nordrhein-Westfalen.



### Passt zu Meeresfrüchten

Fast ein Viertel der Trauben im Elsass werden zu prickelndem Crémant verarbeitet, der aufgrund seines hervorragenden Preis-Genuss-Verhältnisses beliebt ist. Für die Produktion ist die traditionelle Flaschengärung vorgeschrieben. Jacques Cattin ist Vorsitzender des Elsässischen Crémant-Verbandes und bekannt für seine Schaumweine. Der Brut ist angenehm trocken und dank zwölfmonatigem Flaschenlager wunderbar feinperlig. Das Bukett verfügt über Aromen von Mandeln, weißen Blüten, gelben Früchten und Brioche. Ein Crémant, der als unkomplizierter Aperitif Freude bereitet.

**Der Wein**  
Crémant d'Alsace Brut / Joseph Cattin / Elsass

» [www.ars-vivendi-wein.de](http://www.ars-vivendi-wein.de)



### Deutschland-Frankreich-Schweiz: Genuss-Reise durchs Drei-Länder-Eck – Teil 1, Elsass

*von pushandreset am 10. Juni 2013*

Der Winzer Jacques Cattin lässt uns einige seiner Weine testen und führt durch die Keller des Guts, das den Namen seines Urgroßvaters trägt: Joseph Cattin. Wir trinken einen weichen, vollmundigen Cremant und einen goldigen, eher klassischen Riesling. Und im Keller gießt uns Cattin seine neueste Kreation ein – einen perlenden Riesling, spritzig und frisch. Auch im Elsass so der Winzer, werden die Weine moderner. Er habe Kunden und Freunde in Australien. Von denen können hiesige Winzer viel lernen. „Ein Anfang ist gemacht.“



*Verantwortlich für große Weine: Jacques Cattin und – selbstverständlich – die Mutter Gottes*

# Press Clips – Wine Magazines

## VinAvisen - Denmark



### Hvidvin



**Joseph Cattin, Riesling, Alsace, Frankrig, 2010, lav alkohol (12%)**

**80 kr., pris ved 6 flasker: 60 kr., Holte Vinlager**

Med en guldmedalje fra den store Paris-smagning skænker denne hvidvin elegante dråber i glasset - med friskhed, frugt og mineralske toner. En dejlig vin både til mad og som et glas i utide.

« Gold Medal Winner in Paris – this elegant wine is fresh and fruity with mineral notes. This is a lovely wine, to be enjoyed with food or alone. »



### Sommerens vine fra Alsace

**Sommervarmen kalder på et køligt glas hvidvin på terrassen. Vinene fra Alsace er lette og perlende. Gewurztraminer går fantastisk sammen med Foie Gras, mens vine lavet på Pinot Blanc smager vidunderligt sammen med en god fransk ost.**

**Husene Cattin og Château d'Orschwihr leverer vine af en utrolig høj kvalitet til en meget rimelig pris. Læs mere her om husene og vinene.**

**Cattin - et hus med traditioner!**

Familien Cattin stammer oprindelig fra Schweiz og udvandrede omkring 1720 til Alsace for at blive landmænd. De slog sig ned i byen Voegtlinshoffen, som ligger ca. 10 km syd for Colmar. Her har der været dyrket druer siden middelalderen.

I midten af 1800 tallet valgte Antoine Cattin udelukkende at dyrke vin. Hans søn Joseph Cattin uddannede sig som agronom, og fik derfor kendskab til podning af vinstokke, hvilket hjalp familien over krisen, da Europa blev ramt af Phylloxera. Vingården blev da kaldt et "mønster-vinbrug", og husets navn, Joseph Cattin, var skabt!

**Lavere udbytte - højere kvalitet**

Syd for byen Colmar i Alsace-området i idylliske omgivelser blandt gamle slotsruiner, skove og romantiske kirker finder man slottet d'Orschwihr.

Vinmarkerne dækker omkring 20 ha. og strækker sig 20 km. fra Thann til Westphalen. De fleste marker ligger på stejle skråninger, der vender mod syd. På Château d'Orschwihr fremturer man med at høste med 25 - 30 % lavere udbytte end gennemsnittet for Alsace. Dette giver en større intensitet og struktur i vinene. Den nuværende ejer, Hubert Hartmann, er uddannet snolog. Efter at have arbejdet i udlandet i 10 år har han nu overtaget familieejendommen.

**Alsace - tør og solrig**

Den vinproducerende del af Alsace består af en lang smaltange, som ligger i en syd-nordlig gående retning på bjergkæden Vogesernes lave østlige bakker og med Rhinen mod øst. Vinmarkerne ligger ca. 175 - 420 meter over havets overflade, og denne højde giver en god balance mellem temperatur, dræning og sol. Vogeserne beskytter Alsace mod regnen fra Atlanterhavet, og regionen er derfor temmelig tør og solrig.



**Pinot Blanc  
Cattin 2011/12**

Denne herlige Pinot Blanc fik Guldmedalje ved Concours de Colmar. 5 stjerner i vinavisen. dk, som bl.a. skrev at den har: "...blød frugt og fint krydderi..."  
Perfekt til ost og lette fiskeretter!

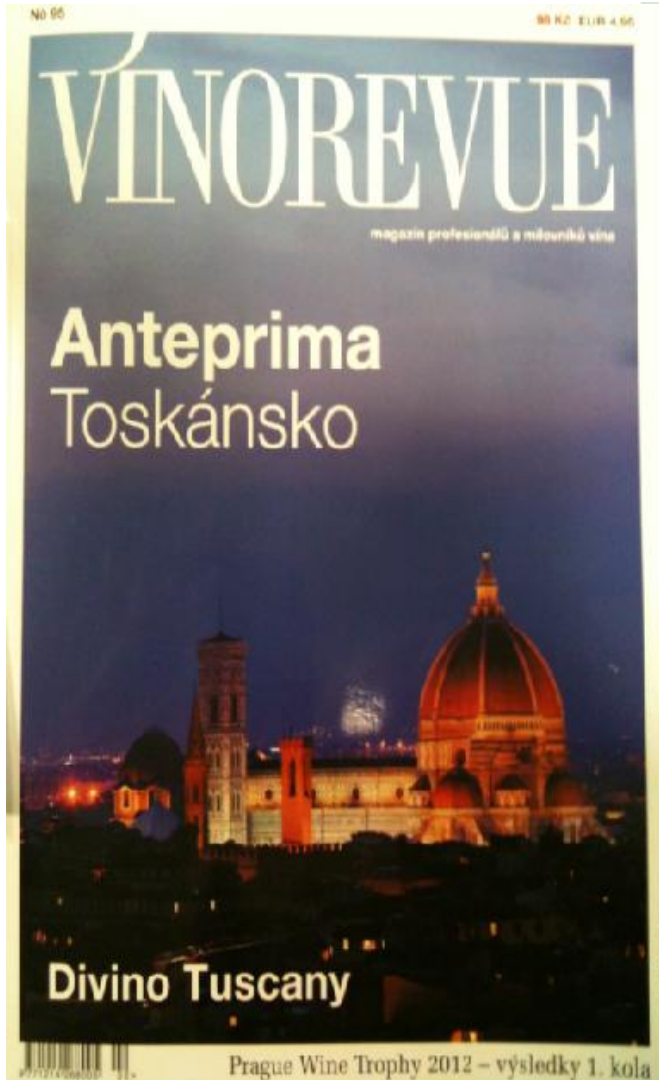


**Cattin Gewurztraminer  
Grand Cru 2009**

Vinen har opnået 5 stjerner i Vinavisen.dk (uge 19/2012) med følgende kommentar: "Denne herlige Grand Cru hvidvin fra marken Hatschbourg giver et fint og flot billede af den krydrede Gewurztraminer-druen. Den har en bred druesmag med honning og - ja, krydderi..."

# Press Clips – Wine Magazines

## Vinorevue - Czech Republic



## Německo + Alsasko

### Prague Regional Champion

**87** Pinot Blanc OR 2010  
**J. Cattin**  
region Alsasko  
přihl. WINEZ  
body 87,33  
cukr 6,40 g/l  
alk. 12,00 %

★ FRA 280 Kč

ALSACE  
JOSEPH CATTIN  
PINOT BLANC

**87** Weissburgunder Spätlese



# Press Clips – Wine Magazines

## Vine - Estonia



Joseph Cattin Riesling  
Alsace 2010



Tugev kollakasroheline. Aroomis ploomi, ploominapsu, mineraalsust, kivi, kollaseid lilli. Maitse meeldiv, mahlane, kollane ja tihe, rikkalik, tunda mandleid ja vürtse, järelmaitset natuke võilille mõru.

[4,0]

Maaletooja: Vinicom  
Koduleht: [www.vinicom.ee](http://www.vinicom.ee)

Joseph Cattin Gewürztraminer  
Alsace 2010



Aroom tagasihoidlik, tunda kudooniat ja virsikut. Maitse ümar, lopsakas, värske, kuiv ja puhas.

[4,1]

Maaletooja: Vinicom  
Koduleht: [www.vinicom.ee](http://www.vinicom.ee)

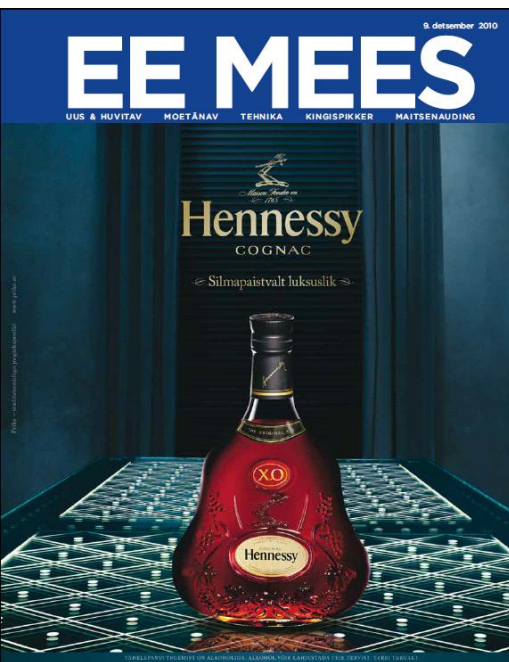
Brut Cattin Crémant d'Alsace



Kollakasroheline, aeglane peenike mull. Aroomis viinamarjakestad, rosinad, röst ja õun – küpsed lõhnad. Maitse rikkalik ja värske, heas tasakaalus, ümar. Järelmaitse hõrk.

[3,9]

Maaletooja: Vinicom  
Koduleht: [www.vinicom.ee](http://www.vinicom.ee)



**E**estlaste traditsioonilisel jõululaual on eesliha, veiserebid ja hapukarpas. Aga täiesti vabalt võib pöörlele või küllalistele pakkuda hoopis kanatoite. Neid on lihtsam valmistada ja hegem seedida.

Seltskondlikud veinikatsed tõidu kõrvale sobilikult veini leidmiseks võiks teinekord katta küllalistele laud selliselt, et lisaks toidukiistadele oleks seal ka kolm veiniklaasi. Kõa kõrvale valage jooki varjatud alldiga pudelist (näiteks paberkotti pakituna), et peale teie ei teata keegi, mis veiniga tegu. Selliselt saate pakitud küllalistele võimaluse ise kõige sobivam ja meelepärast vein leida. Jooki ei pea maitsemiseks valama palju. Kui valitud on tehtud, näitate, mis pudelitest tegu. Seltskondlikult veestlust jätkub kauaks, elenus ja paosid arusaam veini ja toidu kooskõlalet on garanteeritud.

Mõneti sarnaselt tegime meie, maitstes kolme toidu juurde üle tosinat veini (hoiatuseks: eeda pole vaja kodus järele teha, piirduge pigem kahe kolmaga). Kõetud, grillitud või hautatud kodulinnud sobivad nii valgetele kui ka päris mitmete punaste veinidega. Meie püüdisime pacima kõrvale leida uutele talleggi toodetele.

Delikatess-kanamaksapasteet Zetroalta valmistamise kanamaksapasteet-korvike. Pateet sai konsistentsilt hõõk ja õhuline. Panime selle anumasse, lisasime veidi seennetest puhastatud ja peenikeks hakitud tsillit, näputaaga soola ning veidi röõõõle koort, vahustasime. Korvikete jaoks rullisime lehttaina pisut õhemaks ja lõikasime parajad suupistenuudud. Muudisime ruudud kokku ja lõikasime sildid sisse, et teha korvikite. Määrisime munakollasega. Küpsutasime ahjus 10–15 minutit temperatuuril 195 °C, kuni korvikite oli pealt kuldpruun, jahtunud lehttainakorvikesse panime lueitaga pasteedirahva, kaunistuseks sobitasime veidi laimimahla seelunud pimitüti.

Zetroa juurde hakkaas väga hästi Veranda Sauvignon Blanc 2009. Selle veini sobivusest kanapasteediga saime aru juba haaselt aroomi otsides. Väga lahe valge vein, mille aroomie õhtralt



Foto Krista Kabin

### Millist veini pakkuda kanatoitude kõrvale?

On olemas head veinid, on olemas head road, aga esmatähtis on joogi ja söögi omavaheline sobivus. Mingeid kindlaid reegleid selle kohta pole, kõige lihtsam on leida õige vein toidu kõrvale katsetamise teel.

troopilise puuvilja ja värtele. Maitset on hea tasakaal ehtsootiliste puuviljade (litsi, mango) ja happesuse vahel.

**Hõrk sinkpraad kanalihast**  
Praad on poest ootes küpsutusvalmis – ainult tosta auk eesse ja pane ahju. Sinkpraad on nahaga kanalillee ja koivale

ha. Viimane annab muidu veidi kuivale linnule teistmoodi mahlast. Tore, et kana pole vaja tüeldada, sest eelle on teinud juba tootja. Kanalihast praad on meeldib kerge söök. Lisandita valmistamise värskete salati köitomatite, rukola, lollo rosso ja värskete peedilehtedega.

Sinkpraad juurde leidame valikust ka veini, nii valge kui ka punase. Valgetest sobie kõige paremini Joseph Cattin Riesling M.O. Macon 2008 AOC Alsace, valmistatud 100% „Kieslingi“ viinamarjast. Aroomilt värsket, hea mineraalsega, lilliline, tsitruseliste (laim) nootidega. Maitzelt mineraalne, õline, hea tasakaalu ja happega.

Punastest veinidest oli sinkpraad kõrvale heaks kaalaseks Veranda Pinot Noir 2008, mis on valmistatud Tšii-lie Bio Bio Valley's. Aroomie üldid, lagrits, kirs- ja ploominuansid. Maitzelt mahlast, hea happega, veidi tubakane ja trühtline.

**Parmesani-ahjukana**  
Eeda õrna, veidi juustumaitsetist ahjukana on mugav valmistada, toode on küpsustetud ja -kotte toredalt ette valmistatud. Tegem on veidi itaaliahõngulise Parmesani-ahjukanaga, mis ahjut välja võttes on kuldpruun ja väga ahvatleva süüdatava aroomiga. Mõistlik on kana pakitud koos karpi kogunema leemega, sest nii saab roog intensiivsema maitse. Lisanditaks pakutakse ahjus küpsutatud Poriisi kaktuleid, paprikat, õuna, apteegibilli ja kirsotomateid, mida maitsestasime enne küpsutamist pipra-ooli ning veidi oliivõliga. Kõrvale pakutuksime ka värsket rohelist salaati.

Parmesaniitanaaga sobie meie valikust taas ka veini. Et Stephanie Crown

2009 on poolmagus valge vein, mille kergelt värtses aroomie on tunda punaseid marju. Maitsees on küpsed puuviljad hea tasakaalus. Tekib huvitav küpse kana ja hegem magususe kooskõla.

Neile, kes magusaid veine ei armae-

ta, soovitame ahjukana kõrvale Goretto

Torre del Pino 2008, mis on pärit Itaalia Umbria Colli Prugini piirkonnast. Vein on segatud 50% Trebbiano Toscana, 30% „Godeetto“ ja 20% „Chardonnay“ viinamarjadest. Aroomie valged surnied lilled, küpe ananass, kollane viiralt ja pinn. Maitzelt hea happega, värsket, puuviljane.

Maitsemiseiga toimetasi Krista ja Jane Kabin, Tiina Tiiva, Andre Petemee, Tiin Vunk, Heidi Tinnu ja Aare Karolin.

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#### I Grandi Bianchi d'Alsazia

28-05-2011 - Per Baccot

Si dice che nella botte piccola ci sia il vino buono. Un adagio popolare che sembra adattarsi perfettamente all'Alsazia, che tra le regioni francesi è la più piccola e dai suoi vigneti nascono prestigiosi vini bianchi a gran voce riconosciuti tra i migliori al mondo.

Sylvaner, Pinot Bianco, Riesling, Moscato, Pinot Grigio e Gewurztraminer sono solo alcuni dei vitigni di un territorio che si distingue per la grande predisposizione a coltivare la vite. Infatti i vigneti alsaziani godono di un clima semicontinentale soleggiato, caldo e asciutto. La presenza dominante del Massiccio dei Vosgi costituisce una barriera naturale che protegge le uve dagli influssi nuvolosi oceanici, riducendo al massimo le precipitazioni. L'altitudine dei vigneti e le peculiarità del terreno completano l'opera: le uve crescono a un'altezza che varia dai 200 ai 400 metri e va da sé che tale privilegio garantisce ai grappoli la massima esposizione solare, oltre a una maturazione lenta e prolungata; la particolare composizione del terreno, che dal granito si alterna a calcare, argilla, scisto e gres, conferisce infine ai vini alsaziani quell'anima singolare capace di renderli complessi, longevi e strutturati.

Tre sono le denominazioni che li contraddistinguono: l'**A.O.C. Alsace (Appellation d'Origine Contrôlée)** indica i vini realizzati in purezza e che provengono dall'omonimo vitigno; l'**A.O.C. Alsace Grand Cru** consacra i 51 terroir che si distinguono per le straordinarie caratteristiche dei terreni in grado di donare ai vini una forza espressiva e un'autenticità inimitabili. I 51 terroir sono stati individuati dopo una scrupolosa selezione dei criteri di qualità, tra cui rigorosa delimitazione dei terroir stessi, resa più limitata, norme specifiche di conduzione della vite, ricchezza naturale minima e gradimento in degustazione. E l'**A.O.C. Crémant d'Alsace** che corona infine quegli spumanti di qualità realizzati secondo i medesimi criteri previsti per lo champagne (il Metodo Classico italiano). Per concludere, un breve cenno alle due diciture specifiche che possono completare le etichette A.O.C. Alsace e A.O.C. Alsace Grand Cru: la **Vendange Tardive** designa vini come Gewurztraminer, Pinot grigio, Riesling o Moscato le cui uve vengono raccolte in sovraturazione. All'identità e all'aromaticità del vitigno si aggiunge la potenza dovuta al fenomeno di concentrazione e allo sviluppo delle muffe nobili (*Botrytis Cinerea*). La **Selection de Grains Nobles** investe invece quelle bottiglie ottenute mediante cernite successive di acini colpiti dalle muffe nobili, fino a ottenere veri e propri capolavori.

Percorrere la strada dei vini in Alsazia è un must non solo per gli appassionati di vino, ma anche per chi ama viaggiare immerso nella tipicità, nelle tradizioni e nella bellezza dei paesaggi. L'itinerario è molto semplice: si snoda per circa 170 chilometri da sud a nord, partendo da Thann sino ad arrivare a Marlenheim. Tra una degustazione e una visita in cantina è impossibile non restare affascinati dalla suggestione dei panorami: il profilo ondulato delle vigne si alterna ai pittoreschi villaggi medievali fioriti, caratterizzati da stradine tortuose e splendide case a graticcio raccolte intorno al campanile della chiesa.

Dagli incantevoli ed emozionanti panorami della **Route des Crêtes**, spettacolare percorso di montagna che attraversa la foresta di Hagenau alle creste del Vosgo sino alle città perla come Colmar, Riquewihr e Strasbourg, si parte alla scoperta di questo territorio affascinante e dei suoi leggendari vini bianchi.

La prima cantina la troviamo in un comune dell'Alto Reno di difficile pronuncia: **Vœgtlinshoffen**. Ecco **Joseph Cattin (www.cattin.fr)**, una storica cantina le cui origini risalgono al 1850 e con una passione legata al mondo del vino che affonda addirittura nel lontano 1720 quando la famiglia Cattin si trasferì qui dalla Svizzera. Ma è dal 1980 che questa azienda ha conosciuto la svolta grazie al grande lavoro di Jacques e Jean-Marie Cattin. Oggi i loro vini hanno ottenuto prestigiosi premi, tra cui la **Medaglia d'Oro a Parigi** per il Gewurztraminer 2010 e la **Medaglia d'Oro a Macon** per il Pinot Bianco 2010. Il Gewurztraminer **Joseph Cattin** si annuncia al calice in un seducente color giallo oro assai pronunciato. Al naso esprime tutta la sua magnificenza con un bouquet potente che evoca freschi profumi di frutta esotica, ma anche agrumi e note speziate tra il pepe e il chiodo di garofano. In bocca si conferma un grande vino dotato di corpo e consistenza, imprime sul palato gli stessi aromi percepiti all'olfatto. Sempre vestito di giallo, ma con riflessi tendenti al verde, è il **Pinot Bianco**. Molto piacevole al naso, si impone per freschezza grazie all'emergere di fragranze come pesca e mela. Tenero e delicato, accarezza la bocca con grande eleganza e una piacevole acidità. Ottimo come aperitivo, si sposa molto bene anche con carni bianche, preparazioni a base di uova e formaggi freschi. Da conservare in cantina anche il loro **Crémant d'Alsace Grande Cuvée**.







# Press Clips – Press Review

## Wine Wanker Review - Australia



Two delicious Alsace Pinot Gris being tasted tonight at the fabulous restaurant @lamaisondestetes. Every single meal over the past three days in Alsace has been superb. You guys really need to come to this part of the world for a gastronomy experience! Post by Drew #winewankers #wwalsacetrip #wwontour #drinkalsace #winelover #cattin #schlumberger

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## Crémant d'Alsace sparkles

AUG 16, 2016 by HUON HOOKE in NEW & NOTEWORTHY

Some good examples of Crémant d'Alsace:

- [Joseph Cattin](#) 2010 Brut Millésime (Importer: Bacchus Wine Merchant – [tasting](#))
- [Albert Mann](#) 2013 Extra Brut (Importer: World Wine Estates – [tasting](#))
- Dopff au Moulin Cuvée Julien (Importer: Woolworths / Dan Murphy's – [tasting](#))
- Wolfberger (Importer: Coles / Vintage Cellars – [tastings](#))
- [Kuehn](#) Extra Brut Cuvée (Australian retailer: Mr Liquor stores – [tasting](#))
- [Kuehn](#) Brut ([tasting](#))
- [Jean-Marc Bernhard](#) 2013 Brut Reserve ([tasting](#))
- Schlumberger