



JOSEPH CATTIN

GEWURZTRAMINER



Very aromatic, Joseph Cattin Gewurztraminer can be enjoyed as an aperitif as well as with exotic dishes, strong cheeses and desserts.

Appellation	AOC Alsace
Grape Variety	Gewurztraminer
Soil	Mostly clay and limestone
Ageing Potential	Drink now or within the next 5 years

Viticulture

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

Wine-making

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

Tasting Notes

Appearance: clear, pale gold.

Nose: perfumed nose with litchi and mango aromas; a delicate touch of rose water.

Palate: ripe exotic fruits with rose flavors; well-balanced between spiciness and freshness; a long-lasting finish.

Serving

This Gewurztraminer can be served on its own as an aperitif. It will pair well with foie gras and spicy cuisines based on curry, ginger or chili. It can also be enjoyed with strong cheese like munster and maroilles.

Serving Temperature: 8-10°C.