

RIESLING PUR DE ROCHE



JOSEPH CATTIN



This Riesling is produced from a selected plot located in the Southern part of Alsace, near the village of Voegtlinshoffen where the Cattin family has been producing wine since 1720. This Riesling was aged for several years to reveal the purest expression of its mineral terroir.

Appellation	AOC Alsace
Grape Variety	Riesling
Soil	Marl and limestone soil
Harvest	Hand-harvested
Ageing Potential	Up to 15 years

Viticulture

Limited yields. Guyot pruning. Sustainable farming practices to preserve the richness of our terroirs.

Wine-making

Slow pressing of the grapes. Fermentation between 18° C and 22° C. Ageing first in traditional old oak foudres (big old barrels typical from Alsace) and then ageing in bottle for several years to reveal the characteristics of its terroir.

Tasting Notes

Appearance: Pale gold.

Nose: Mineral (flint and chalk) with a hint of citrus.

Palate: Mineral and dry. A vibrant acidity with notes of citrus. Long-lasting finish.

Serving

This is a gastronomic Riesling which will beautifully pair with fish and seafood due to its saline and mineral characteristics. Exquisite with king crab or with a grilled turbot!

Serving Temperature: 8-10°C.