



JOSEPH CATTIN

RIESLING



Riesling is certainly the most famous dry white wine from Alsace. Fresh and crisp with citrus aromas it perfectly matches with raw fish and fresh seafood.

Appellation AOC Alsace

Grape Variety Riesling

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: bright and pale yellow with green reflects.

Nose: mineral with citrus flowers.

Palate: fresh, dry and mineral, with grapefruit flavours.

Serving

This Riesling goes well with fish, shellfish and raw food. It can also be enjoyed with white meats and fresh goat cheese. Traditionally in Alsace, it is enjoyed with choucroute!

Serving Temperature: 8-10°C.