



JOSEPH CATTIN

RIESLING GRAND CRU HATSCHBOURG



Mineral and dry with a great complexity, Riesling Grand Cru Hatschbourg expresses the characteristics of its rich terroir. A real gastronomic wine!

Appellation	AOC Alsace Grand Cru
Grape Variety	Riesling
Soil	Marl and limestone
Harvest	Hand-harvested
Ageing Potential	10 to 15 years

Viticulture

Limited yields. A soil made of marl and limestone which is heavy, deep and well drained. The vines are planted on south-east oriented slopes between 220 to 330 meters above sea level. Guyot pruning. Sustainable farming practices to preserve the richness of this terroir.

Wine-making

Gentle pressing of the grapes. Fermentation between 18 and 22 °C. Ageing in traditional big old oak casks in order to reveal the specificities of its terroir.

Tasting Notes

Appearance: clear, medium gold yellow.
Nose: clean and mineral nose, with notes of flowers and a hint of liquorice.
Palate: evident citrus flavors, well-structured with a nice acidity balanced with fruitiness.

Serving

This Riesling Grand Cru Hatschbourg of Joseph Cattin wonderfully pairs with cooked fish (grilled or with a lemon-based sauce) and seafood (lobsters, langoustines).

Serving Temperature: 8-10°C.