



JOSEPH CATTIN

RIESLING
LIEU-DIT ELSBOURG



The Riesling Lieu-dit Elsbourg reveals very well its terroir. The limestone soil provides the wine with minerality characterized by saline and flint aromas. It's a dry Riesling with a good ageing potential.

Appellation	AOC Alsace mention Lieu-dit
Grape Variety	Riesling
Soil	Limestone
Harvest	Hand-harvested
Ageing Potential	10 years

Viticulture

Limited yields. Guyot pruning. Sustainable farming practices. The plot is located on the slopes of the Elsbourg hill, a lieu-dit with a limestone soil, and is south-oriented.

Wine-making

Gentle pressing in order to preserve the flavors. Fermentation between 18 and 22 ° C. Ageing in the cellar for at least 2 years in order to reveal the unique combination of the grape's varietal characteristics and its specific terroir.

Tasting Notes

Appearance: pale gold.

Nose: flint, cracked rocks with a bit of stone fruits and pineapple.

Palate: dry and mineral with a nice acidity. A hint of citrus. Complex with a long-lasting finish.

Serving

With saline minerality, this dry Riesling will deliciously pair with fresh oysters, shell fish, or raw fish. Also excellent with grilled fish.

Serving Temperature: 8-10°C.