



Theo Cattin et Fils



Riesling Lieu-dit Gypsgrube 2009

AOC Alsace

A dry and mineral Riesling. This lieu-dit is located between Hattstatt and Voegtlinshoffen and has been famous for the unique quality of its soil since the 14th century. The ageing potential of this Riesling coming from this unique terroir, is unbelievable thanks to its minerality.

Varietal:

100% Riesling.

Soil:

Limestone soil. Lieu-dit Gypsgrube, already mentioned in the 1300's. The name of this particular area comes from a stone that has been dug by water drops, charged of CO₂.

Farming:

Sustainable practices.

Winemaking:

After a meticulous selection taking place first in the vineyard and then at the cellar, the grapes are gently pressed. The juice directly falls into a fermentation tank located below the press to preserve the flavors' freshness. The tank is temperature-controlled to control fermentation in order to preserve the flavors.

Tasting notes:

Color: Light Yellow, clear and clean with golden reflects.

Nose: aromas of nuts, slightly petrolled. A thin minerality with honey notes. Almond aromas coming from the terroir.

Palate: Wonderfully dry, mineral characteristics. Hint of lemon combined with aged aromas. Great complexity and full-bodied.

Serving suggestion:

Excellent with fish (cooked, grilled but specially raw), seafood (lobster, shrimps, gambas...) and white meats.

Serving temperature: 8° to 10°C.

Ageing:

5 to 10 years, according to the vintage.