



JOSEPH CATTIN



Pinot Blanc

Refreshing with a hint of lemon, this smooth and easy to drink wine perfectly pairs with seafood, fish and other white meats.

Region

Alsace.

Most of the vines are grown around Voegtlinshoffen and Eguisheim, located in the prestigious Upper Rhine region and are planted on slopes at the base of the Vosges Mountains.

Soil

Mostly clay–limestone soil.

Varietal

100% Pinot Blanc.

AOC

Alsace.

Farming

Sustainable practices.

Winemaking

As soon as the grapes are gently pressed, the juice falls into a fermentation tank located below the press to preserve the flavors' freshness.

The tank is temperature-controlled to control fermentation and therefore preserve the grapes' flavors. After the fermentation our Pinot Blanc is aged for several months before being bottled. It will then reveal its varietal characteristics married to Alsace's unique terroir.

Tasting notes

Color: Light yellow, slightly green.

Nose: Fresh and fruity with peach and apple flavors.

Palate: Gentle, delicate, a balance of freshness and lightness.

Serving suggestion:

Serve chilled.

Bright and fruit forward, our Pinot Blanc is suited for an aperitif and perfectly pairs with seafood, fish and other white meats.

Ageing: Drink now or within the next 3 years.