



JOSEPH CATTIN



Pinot Blanc

Refreshing, with a hint of lemon, this smooth and easy to drink wine pairs with a variety of dishes.

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 aromas.



The tank is thermo-regulated to ensure low temperature fermentation (between 12°C-18°C) that will preserve the flavors of the grape. After the fermentation our Pinot Blanc is aged for approximately 6 months before being bottled. It will then reveal its varietal specificities married to Alsace's unique terroir.

Tasting notes

Color: Light, slightly green.

Nose: Fresh and fruity with peach and apple notes.

Palate: Gentle and 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.

