



JOSEPH CATTIN



Pinot Noir Rosé

Dry, fresh and fruity with delicious red berries flavors!

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 Noir.

AOC

Alsace.

Farming

Sustainable practices.

Winemaking

Short maceration for a few hours to give a nice pink color. Fermentation at 18-20 ° C in order to preserve fruit flavors.

Tasting notes

Color: pink salmon.

Nose: red fruits (currants, raspberries ...) and cherry.

Palate: Mouth deliciously light and fruity.

Serving suggestion:

Serve chilled.

Pinot Noir Rosé can be served on its own or with picnics, barbecue and salads.

Ageing: Drink now or within the next 3 years.