



JOSEPH CATTIN

Pinot Gris

Spicy with complex aromas and a long-lasting finish, this rich-textured wine pairs extremely well with strong flavored dishes and of course with the traditional foie-gras!

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 Gris.

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 Gris 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: Gold.

Nose: Slightly smoky, fruity with apricot notes.

Palate: Cardamom, vanilla, cinnamon and myrrh notes mixed with light apricot and tangerine flavors. Spicy and autumnal hints. Light smoky finish.

Serving suggestion:

Serve chilled.

Its smoky character makes it perfect for grilled or lacquered meat (Barbeque, Peking Duck) or grilled white fish and seafood (like grilled lobster).

Ageing: Drink now or within the next 5 years.

Sucrosity





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13% vol.

Residual Sugar: 13g/L

Acidity: 3.59g/L (H₂SO₄)