



JOSEPH CATTIN

PINOT GRIS



Pinot Gris Joseph Cattin enjoys an extraordinary aromatic complexity. Spicy and smoky, it accompanies well dishes with pronounced flavors such as game, roasts, prawns and foie-gras. In Alsace, it is traditionally enjoyed with Baeckeoffe.

Appellation	AOC Alsace
Grape Variety	Pinot Gris
Soil	Mostly clay and limestone
Ageing Potential	Drink now or within the next 3 years

Viticulture

Limited yields. Guyot pruning, with 5 500 vines per ha on average. Sustainable farming practices to preserve the richness of our terroirs.

Wine-making

Gentle pressing of the grapes. Fermentation between 18 and 22°C.

Tasting Notes

Appearance: bright, light gold.

Nose: fruity aromas such as apricots, a hint of honey and beeswax.

Palate: half dry style; balanced between spiciness and a light touch of fruitiness; fresh finish.

Serving

Delicious for aperitif, this Pinot Gris usually pairs with white meats like porc and lacquered meats (such as the Peking duck). In Alsace, it is traditionally enjoyed with Baeckeoffe (a delicious stew composed of meat, potatoes, and carrots).

Serving Temperature: 8-10°C.