



JOSEPH CATTIN

ROUGE PINOT NOIR STEINBACH



This rich and full-bodied red wine is produced in the far south of Alsace, in the village of STEINBACH, historically renowned for its high quality Pinot Noir (formerly called « STEINBACHER RODA », meaning the Red from Steinbach). With the right ripeness, this wine offers an excellent ageing potential.

Appellation AOC Alsace

Grape Variety Pinot Noir

Soil Ferruginous sandstone

Harvest Hand-harvested

Ageing Potential At least 10 years

Viticulture

Limited yields. Guyot pruning. Vines are planted on the south-east facing slopes. Sustainable farming practices to preserve the richness of its terroir.

Wine-making

Long maceration in order to extract color and tannins from the skin. Alcoholic and malolactic fermentation between 18 and 22°C. Ageing in French oak casks for 18 months, followed by a long ageing in the bottle before release.

Tasting Notes

Appearance: intense ruby, with legs and tears.

Nose: intense, red fruits (blackcurrants, cherry and raspberry).

Palate: well-structured, with integrated tannins and a hint of spiciness.

Serving

The Pinot Noir Steinbach is an extraordinary wine, it goes perfectly with savoring meats like game and lamb as well as with mature cheeses.

Serving temperature: 16 °C after decanting.