

PINOT GRIS SÉLECTION DE GRAINS NOBLES



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A gastronomic masterpiece, the summit of the world's late harvest wines. The botrytised grapes produce a level of concentration with incomparable depth and flavors. Its soft character with flavors of candied fruits and a long-lasting finish promises you a moment of pure pleasure.

AOC Alsace
mention
Sélection de
Grains Nobles

Appellation

Grape Variety Pinot Gris

Soil Marl and limestone

Harvest Hand-harvested

Ageing Potential 10 to 20 years, maybe longer depending on the vintage

Viticulture

Limited yields. South-east facing slopes with heavy, deep and well-drained calcareous marl. Guyot pruning, with 6 500 vines per ha on average. Sustainable farming practices to preserve the richness of its terroir.

Wine-making

On exceptional years only, the botrytised grains are hand-picked very late in the picking season, usually after the first.

The wine will firstly be aged in traditional old oak foudres and then in the bottle for several years.

Tasting Notes

Appearance: bright gold.

Nose: gingerbread, raisins and honey aromas.

Palate: Silky and smooth, slightly honey-like texture, this wine is very complex on the palate with candied fruits, cooked pineapples and toasty flavors; slightly spicy.

Serving

Great companion for big events, the Pinot Gris Sélection de Grains Nobles will absolutely please your guests by matching with foie gras, fine pastries and well-made chocolates. This rich and flavorful dessert wine can also be enjoyed alone.

Serving Temperature: 8–10°C.