



# JOSEPH CATTIN

## PINOT GRIS VENDANGES TARDIVES



In exceptional years, the grapes of Joseph Cattin’s best vineyards are harvested when they are overripe, several weeks after the official start of the picking season. The development of noble rot provides this wine with a unique level of concentration.

<b>Appellation</b>	AOC Alsace mention Vendanges Tardives
<b>Grape Variety</b>	Pinot Gris
<b>Soil</b>	Marl and limestone
<b>Harvest</b>	Hand-harvested
<b>Ageing Potential</b>	At least 15 years, depending on the vintage

### 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

The overripe grapes are late harvested in order to obtain concentrated aromas and flavors. Gentle pressing of the grapes. Fermentation between 18 and 22°C. Ageing in the cellar for several years.

### Tasting Notes

Appearance: intense gold with orange hues, legs and tears.

Nose: rich aromas of dry raisins and apricots.

Palate: dessert wine, balanced by a nice acidity; flavors of dry raisins, honey and cooked fruits; sweet and powerful, with a long-lasting finish.

### Serving

This Pinot Gris Vendanges Tardives can be enjoyed alone or with foies-gras, strong cheese and desserts.

Serving Temperature: 8-10°C.