



JOSEPH CATTIN

PINOT NOIR



Pinot Noir Joseph Cattin is a medium-bodied red wine with delicious flavours of red fruits (cherries, raspberries, gooseberries and mulberries). It matches perfectly with countryside buffets, picnics and barbecues.

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

Maceration at 20 degrees for several days in order to absorb the color and tannins from the skin. Alcoholic and malolatic fermentations between 18 and 22 °C . Ageing in the cellar for several months in order to reveal the characteristics of its terroir.

Tasting Notes

Appearance: clear, pale rubis.

Nose: intensive red cherry aromas with a bit of spiciniess.

Palate: dry and light palate with delightful fruity characters; light tannins.

Appellation	AOC Alsace
Grape Variety	Pinot Noir
Soil	Mostly clay and limestone
Ageing Potential	Drink now or within the next 5 years

Serving

This dry Pinot Noir is delicately fruity and can be served chilled, as we traditionally do in Alsace. It matches well with countryside buffets, picnics, barbecues and salads. In Alsace, it is often served with the tarte flambée (the Alsatian pizza composed of crème, cheese and bacon).

Serving Temperature: 8-10°C.