

ALSACE

ALSACE: JOSEPH CATTIN PINOT BLANC TRADITION

Joseph Cattin

TASTING NOTES

Pinot Blanc is certainly the best all-rounder wine from the Alsace range. This wine presents with a pale lemon dress, a nose of crisp green apples, with an undertone of floral sweet white blossom. A long, refreshing finish that can be enjoyed on its own or making the perfect accompaniment.

WITH FOOD

Fish, Chicken, Salads and Light Meals

VINTAGE	2024
REGION	Alsace
APPELLATION	Alsace AOC
GRAPES	100% Pinot Blanc
KEEPING	Drink within 1 to 3 years of bottling.
VINIFICATION	Grapes are slowly crushed to preserve their character. Fermentation between 18°C and 22°C.
VITICULTURE	Uses High Environmental Value Farm products in production
BOTTLE	75cl
VOLUME	12.0%



JOSEPH CATTIN

Situated in Voegtlinshoffen near Colmar, the Domaine Joseph Cattin has been making its own wines for nearly 300 years. This is a family-run estate, managed by brothers Jacques and Jean-Marie, with the help of Jacques' son (Jacques Jrn). The family's watchwords are elegance and authenticity, and they use traditional methods for winemaking alongside new equipment for best results.