

ALSACE

ALSACE: JOSEPH CATTIN PINOT GRIS TRADITION

Joseph Cattin

TASTING NOTES

A well rounded, medium bodied wine, off-dry Pinot Gris, giving a fruity nose with apricot and a hint of honey. Balanced between spiciness and a light touch of fruitiness on the palate, with a fresh finish.

This is a succulent wine which will pair well with white meat, poultry, foie gras or mushrooms.

WITH FOOD

Chicken, Duck, Foie Gras

VINTAGE 2025

REGION Alsace

APPELLATION Alsace AOC

GRAPES 100% Pinot Gris

KEEPING Drink within 1 to 5 years of bottling.

VINIFICATION The hand-picked 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 13.0%



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 Jnr). The family's watchwords are elegance and authenticity, and they use traditional methods for winemaking alongside new equipment for best results.