

ALSACE

ALSACE: ORANGE CATTIN PINOT GRIS

Joseph Cattin

TASTING NOTES

An orange colour, as a result of its unique maceration. Nose of peach, little berries, and then grapefruit. Body and citrus on the palate, rounded texture and long finish. Succulent.

WITH FOOD

Chicken, Duck, Cheese

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 Vegan Friendly, Uses High Environmental Value Farm products in production

BOTTLE 75cl

VOLUME 12.5%



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.