

## PINOT BLANC



# JOSEPH CATTIN



Fresh, lightly fruity with medium acidity, this is a dry white wine which perfectly accompanies seafood-based cuisines, fish, charcuterie and white meats.

Appellation	AOC Alsace
Grape Variety	Pinot Blanc
Soil	Mostly clay and limestone
Ageing Potential	Drink now or within the next 3 years

### 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

Gentle pressing of the grapes. Fermentation between 18 and 22°C.

### Tasting Notes

Appearance: clear, pale lemon yellow with some green hues.

Nose: clean, crispy green apple nose, with notes of white flowers.

Palate: easy-to-drink, fresh and fruity with pleasant flowery fragrance.

### Serving

This Pinot Blanc easily pairs with starters like salads, raw seafood, quiches or omelettes. It also matches well with white meats (like chicken) or seafood (like mussels). It can also accompany light cheese like gruyère and brie.

Serving Temperature: 8-10°C.