

CATTIN SAUVAGE



Pinot Gris CATTIN Sauvage enjoys an extraordinary aromatic complexity. Spicy and smoky, it accompanies well dishes with pronounced flavors.

Terroir

Our parcels are located in the heart of the Alsace vineyard, 10 km south of Colmar. Colmar is the capital of Alsace wines and one of the driest regions in France. The Alsace vineyard enjoys a unique location, between the Vosges Massif and the Black Forest, and a semi-continental climate. Located at an altitude of 300 meters, the soils are heavy, deep and well drained. The richness of the soil, combined with ideal exposure, enables the production of complex, rich and racy wines.

Wine-making

Harvested by hand. Gentle pressing of the grapes in order to preserve the quality of the juice. Fermentation in a temperature-controlled stainless steel tank between 3 weeks to 2 months. Then ageing on the lees for 2 more months.

Tasting

Appearance : Intense gold color.

Nose : The floral and baked aromas reveal the nice maturity of the grapes.

Palate : The palate reveals toasted and smoky notes as well as yellow fruit hints: quince, mirabelle and apricots.

Serving

Delicious as an aperitif, Pinot Gris CATTIN Sauvage pairs well with vegetable wok, lacquered meat or gambas. In Alsace, it is traditionally enjoyed with Baeckeoffe.

Serving temperature: 8-10° C.

Appellation	AOC Alsace
Grape Variety	Pinot Gris
Soil	Clay and limestone
Ageing Potential	Drink now or within the next 3 years



Label designed by Missy, street artist from Strasbourg.
The illustration is an ode to Nature and the pleasures of Life.