



# Theo Cattin et Fils

## Pinot Gris Vieilles Vignes 2014

### AOC Alsace

*Pinot Gris Vieilles Vignes expresses the uniqueness of the rich terroir where the vines have been growing for the past 30 years. Rich and intense, this is a pure expression of Pinot Gris from Alsace.*

**Varietal:**

100% Pinot Gris.

**Soil:**

The plot is more than 30 years old, explaining how well Theo Cattin Pinot Gris Vieilles Vignes expresses the terroir of Alsace.

**Farming:**

Sustainable practices.

**Winemaking:**

After a meticulous selection taking place first in the vineyard and then at the cellar, the grapes are gently pressed. The juice directly falls into a fermentation tank located below the press to preserve the flavors' freshness. The tank is temperature-controlled to control fermentation in order to preserve the flavors

**Tasting notes:**

Color: intense golden reflects, clean.

Nose: Slightly smoky. Notes of dried fruits (apricots), honey, gingerbread, beeswax, exotic fruits such as mango...

Palate: full-bodied, round and silky, with a long-lasting finish. Slightly spicy (cinnamon, clove) and surprisingly fresh.

**Serving suggestion:**

This wine can be served on its own or with smoked fish, with foie gras, game or any spicy cuisine (tajine, couscous). In Alsace, this wine is traditionally served with the famous Baeckeffe.

**Ageing:**

1 to 5 years.