



Theo Cattin et Fils

Pinot Blanc 2013

AOC Alsace

Thirst-quenching wine, with citrus fruits aromas, The Pinot Blanc 2013 displays softness combined with a rare complexity. It matches perfectly with seafood, fish and other white meats.

Varietal

100% Pinot Blanc.

Soil

Mostly clay–limestone soil. Most of the vines are grown around Voegtlinshoffen, located in the prestigious Upper Rhine region and are planted on slopes at the base of the Vosges Mountains.

Farming

Sustainable practices.

Winemaking

As soon as the grapes are gently pressed, the juice falls into a fermentation tank located below the press to preserve the flavors' freshness.

The tank is temperature-controlled to control fermentation and therefore preserve the grapes' flavors. After the fermentation our Pinot Blanc is aged for several months before being bottled. It will then reveal its varietal characteristics married to Alsace's unique terroir.

Tasting notes

Color: Light yellow, slightly green.

Nose: Fresh and fruity with peach and apple flavors with a hint of white stone fruits.

Palate: Gentle, delicate, a balance of freshness and lightness.

Serving suggestion:

Serve chilled with at emperature of about 8° to 10°C.

Bright and fruit forward, our Pinot Blanc is suited for an aperitif and perfectly pairs with seafood, fish and other white meats.

Ageing:

Drink now or within the next 3 years.

