



Théo Cattin et Fils

Pinot Gris 2008

AOC Alsace mention Vendanges Tardives

Produced during remarkable sunny vintages, the late-harvested Pinot Gris is based on berries that are naturally dried on the vines. Pressed in November, the nectar that is obtained presents an amazing concentration made of candied aromas.

Varietal:

100% Pinot Gris.

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:

The yield is limited for a production of good quality. The pruning used is Single and double-cane vines. There are, in average 5 500 vines per ha. Our work is based on the principle of sustainable agriculture which means that we respect the environment so as to preserve the richness of the terroir.

Harvest:

The grapes are hand-picked.

Winemaking:

Grapes are slowly pressed so as to preserve the must's aromas. The different musts are then selected according to their quality. The alcoholic fermentation takes place at a temperature of 18 to 22 degrees. Eventually the wine is aged into old barrels for 12 months minimum. The ageing aims at revealing the flavours as well as the specificity of the soil.

Tasting notes:

Colour : deep gold with orange reflects

Nose: slightly smoked with orange stone fruits (apricot, quince). Spicy nose with cinnamon and clove flavours.

Mouth: slightly smoked, honey, candied fruits. Well-rounded body, powerful with a long lasting taste. Grilled apples. It is a liquor wine.

Serving suggestion:

Pinot Gris Vendanges Tardives can be served on its own or paired with foie-gras, tasty cheeses and desserts. Serving Temperature 8°-10°C.

Ageing:

15 years minimum, or longer according to the vintage