



Théo Cattin et Fils

Pinot Gris 2013

AOC Alsace

The Pinot Gris Ours Noir 2013 is recognized for its unique freshness. Its notes of salty butter and orange fruits make this wine unavoidable when tasting Alsatian noble grape varieties.



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

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 aromas.

The tank is thermo-regulated to ensure low temperature fermentation (between 12°C-18°C) that will preserve the flavors of the grape. After the fermentation our Pinot Gris is aged for approximately 6 months before being bottled. It will then reveal its varietal specificities married to Alsace's unique terroir.

Tasting notes

Color: Gold.

Nose: Slightly smoky, fruity with apricot, plum and pear notes. Stewed fruits.

Palate: Cardamom, vanilla, cinnamon and myrrh notes mixed with light apricot and tangerine flavors.

Spicy and autumnal hints. Light smoky finish.

Serving suggestion:

Serve chilled.

Its smoky character makes it perfect for grilled or lacquered meat (Barbeque, Peking Duck) or grilled white fish and seafood (like grilled lobster). It can also be served as a pre-diner drink.

Ageing:

Drink now or within the next 3 years.