

JOSEPH CATTIN PINOT GRIS GRAND CRU HATSCHBOURG 2017



WINE INTRODUCTION

Wonderfully balanced with an off-dry finish, this Grand Cru Pinot Gris is concentrated and full-bodied.

WINEMAKING NOTES

Limited yields. A soil made of marl and limestone which is heavy, deep and well drained. The vines are planted on south-east oriented slopes between 220 to 330 meters above sea level. Guyot pruning. Sustainable farming practices to preserve the richness of this terroir. Grapes are hand-harvested. Gentle pressing of the grapes takes place before fermentation between 18 and 22 degrees C. Ageing in traditional big old oak casks in order to reveal the specificities of its terroir.

APPEARANCE, AROMA AND TASTING NOTE

Gold yellow in colour, the nose is powerful and slightly smoky, with notes of dry fruits and honey. The palate is highly balanced acidity with flavours of honey and cooked apricots. The finish is complex.

WINE INFORMATION

Country:	France
Region:	Alsace
Wine Type:	White Wine
Producer:	Joseph Cattin
Wine Name:	Pinot Gris Grand Cru Hatschbourg
Vintage:	2017
Principle Grape (%):	Pinot Gris (100)
Closure:	Cork
ABV (%):	13.50%
Bottle Size:	75cl
Case/Pack Size:	6x75cl