

Maison Cattin

"Sauvage" Pinot Blanc

Pale gold color with aromas of white flowers and white stone fruits. Fresh and crisp on the palate with floral notes and fruitiness.

100% Pinot Blanc

90 Pts Wine Enthusiast

Organic, Vegan

Appellation	AOC Alsace
Vineyard	Parcels of clay-limestone are located in the heart of the Alsace vineyard, 10 km south of Colmar. Colmar is the capital of Alsace wines and one of the driest regions in France. The Alsace vineyard enjoys a unique location, between the Vosges Massif and the Black Forest, and a semi-continental climate. Located at an altitude of 300 meters, the soils are heavy, deep and well drained. The richness of the soil, combined with ideal exposure, enables the production of complex, rich and racy wines. Organic and vegan certified.
Vinification	Harvested by hand. Gentle pressing of the grapes in order to preserve the quality of the juice. Fermentation in a temperature-controlled stainless steel tank between 3 weeks to 2 months. Then aging on the lees for 2 more months.
Pairing	As an aperitif or with a meal, it pairs well with a light style cuisine such as vegetables, white meats and fish or seafood.

JOSEPH CATTIN

The Cattin Family has been settled in Voegtlinshoffen, Alsace for three centuries, and has been dedicated to viticulture and wine-making. The history of the winery is linked to the fate of key characters in the family. Each generation of talented winemakers has contributed to the development of the family-owned Estate.