



Maison Cattin

# Sauvage Orange

Beautiful orange color with salmon pink highlights. Expressive nose, with notes of vine peaches, small red fruits (blackcurrant, redcurrant), very gourmet. Then opens towards citrus fruits (grapefruit). Full body with fresh citrus notes, then opens to peaches and a long finish accentuated by a fine tannic structure.

Pinot Gris

Organic, Vegan

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## Appellation

Alsace AOC

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## Vineyard

Our parcels are located in the heart of the Alsace vineyard, 10 km south of Colmar, the capital of Alsace wines and one of the driest and sunniest 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.

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## Vinification

Very healthy and fully ripe grapes hand-harvested in September. Maceration in whole bunch for 48 hours. Then fermentation for 2 weeks in old oak casks followed with aging on fine lees for 4 more weeks.

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## Pairing

This Orange Pinot Gris is a wonderful accompaniment to a cheese platter, dried meats, cold meats and smoked fish.

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**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.