

Maison Cattin

"Sauvage" Pinot Noir

Ruby red color with intense aromas of red fruits and slightly spicy notes. On the palate, this wine is deliciously light and fruity with soft tannins giving the wine a great suppleness.

Pinot Noir

Organic, Vegan

92 Pts Wine Enthusiast

Appellation	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. Maceration and fermentation in a temperature-controlled stainless steel tank between 10 to 15 days. Then devatting and pressing and aging into stainless steel for 3 months.
Pairing	This wine is very food-friendly, it will pair well with vegetables, salads, cheeses, fish and meat. In Alsace it is served it with traditional “flammenkuchen”.

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.