



JOSEPH CATTIN

PINOT NOIR ROSÉ



Pinot Noir Rosé is dry and light-bodied wine with fruity aromas of red fruits. It can be served chilled as an aperitif or with summer dishes.

Viticulture

Limited yields. Guyot pruning, with 5 500 vines per ha on average. Sustainable farming practices to preserve the richness of our terroirs.

Wine-making

Quick maceration in order to extract a light pink color. Fermentation between 18-22 °C . Ageing in the cellar for several months.

Tasting Notes

Appearance: clear, pale saumon pink.

Nose: fresh, with notes of red fruits like gooseberries and cherries.

Palate: light and fruity, with flavors of red fruits.

Appellation AOC Alsace

Grape Variety Pinot Noir

Soil Mostly clay and limestone

Ageing Potential Drink now or within the next 3 years

Serving

This Pinot Noir Rosé is an excellent summer wine. It is ideal for aperitif and barbecues.

Serving Temperature: 8-10°C.