



Theo Cattin et Fils

Pinot Noir 2013

AOC Alsace

Theo Cattin Pinot Noir is wine without pretension, that will please your taste buds. Simply thirst-quenching and fruity it will bring frivolity to your barbecue and summer picnics.



Varietal

100% Pinot Noir.

Soil

Mostly clay–limestone soil. Most of the vines are grown around Voegtlinshoffen, located in the prestigious Upper Rhine region and are planted on slopes at the base of the Vosges Mountains.

Farming

Sustainable practices.

Winemaking

Maceration for 10 to 15 days at approximately 20°C. Both of the fermentations occur (Alcoholic and malolactic)

Tasting notes

Color: light red., rubis, clean and bright.

Nose: primary aromas of red berries (blackcurrent, raspberry)

Palate: deliciously light and fruity (rasberry, strawverry, blackcurrent...)with soft tannins.

Serving suggestion:

Serve chilled.

This Pinot Noir, dry and delicately fruity, easily pairs with picnics, salads, white meats and cheeses.

Serving temperature: 8° to 10°C

Ageing:

Drink now or within the next 5 years.