



ALSACE GEWURZTRAMINER AOC BIO

A full-bodied wine with a rich aromatic palette, characterized by perfumed exotic fruits (mango, litchi, passion fruit), rose and spices.



Producer Domaine Cattin
Country France
Region Alsace
Growing area Voegtlinshoffen

Growing methode Organic certified.
Grapes 100% Gewurztraminer
Vinification Gentle pressing • The juice falls into a fermentation tank • The tank is temperature-controlled to control fermentation and therefore preserve the grapes' flavors • After the fermentation, the Gewurztraminer is aged for several months before being bottled.

Colour Gold colour with bright golden hues.
Bouquet Fruity nose with exotic and floral notes. Aromas of fresh mangos and rose water.

Palate A full-bodied and aromatic wine, which perfectly combines exotic fruits, white flowers and a touch of nutmeg.

Serving Best served at 8-10°C

Pairing It can be served on its own as an aperitif. Aromatic and fresh it pairs well with spicy cuisines.

Producer description

The family house established in Voegtlinshoffen, was founded in 1947 by Theo Cattin himself. Today it is run by Jacques Cattin and his wife Anaïs. The vineyards, planted mostly on the foothills of the Vosges and peaking at nearly 350 meters, are located around Voegtlinshoffen and Colmar. In this region, the cradle of Alsace wines, the vineyard benefits from a wide diversity of soil: marl and limestone, clay and limestone, gypsum, clay, loess and a dry continental climate.

PRODUCT CODE	3040003
COLOR	WHITE
ALCOHOL	12,50%
CONTENT	750 ML
TYPE	STILL
CLOSURE	CORK
VINTAGES	-



