



JOSEPH CATTIN

BRUT CATTIN



Crémant d'Alsace Brut CATTIN is a dry and fruity sparkling wine with delicate bubbles. It's the perfect drink for celebrations!

Appellation	AOC Crémant d'Alsace
Grape Variety	Pinot Blanc & Auxerrois
Soil	Clay and limestone
Harvest	Hand-harvested
Ageing Potential	Drink now or within the next 3 years

Viticulture

Limited yields. Double Guyot pruning, with 5 000 vines per ha on average. Sustainable farming practices to preserve the richness of our terroirs and guarantee optimal quality.

Wine-making

Gentle pressing of the grapes. The first fermentation happens between 18 and 22°C. The second fermentation happens in the bottle, and is followed by 15 - months ageing on the lees before the disgorgement.

Tasting Notes

Appearance: bright pale gold; fine bubbles.

Nose: fresh; green apple and white flowers.

Palate: fresh and dry palate; lively acidity balanced with fruitiness of green apple and lemon; fine and creamy bubbles.

Serving

Ideal for aperitif, Crémant Brut CATTIN goes perfectly with shell-based dishes, fish and white meat. It is also excellent with an apple pie.

Serving Temperature: 5-7°C.