



JOSEPH CATTIN

BRUT CATTIN ROSÉ



Crémant d’Alsace Brut Cattin Rosé is made from the single variety of Pinot Noir, which is characterized by red fruit flavors. Elegant and delicate, this sparkling wine is great for celebration and aperitif.

Appellation	AOC Crémant d’Alsace
Grape Variety	Pinot Noir
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: clear; elegant salmon pink; abundant and dynamic bubbles.

Nose: fruity especially red fruits such as cherry and black currants.

Palate: refreshing and creamy with fruity aromas such as strawberries and lemon. A clean and long lasting finish.

Serving

Delicious on its own or with macaroon or in dessert with a fraiser cake.

Serving Temperature: 5–7°C.