



JOSEPH CATTIN

EMOTION BRUT



Crémant Emotion Brut of Joseph Cattin is an exclusive sparkling wine made from a blend of Chardonnay and Pinot Blanc. With a low dosage and a beautiful complexity, this Crémant can be served on its own or along a meal.

Appellation	AOC Crémant d'Alsace
Grape Variety	80% Chardonnay 20% Pinot Blanc
Soil	Clay and limestone
Harvest	Hand-harvested
Ageing Potential	Drink now or within the next 5 years

Viticulture

Limited yields. 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. Careful selection of cuvées. The first fermentation happens between 18 and 22°C. The second fermentation happens in the bottle, and is followed by 24 - months ageing on the lees to develop its full complexity.

Tasting Notes

Appearance: clear pale gold; elegant and fine bubbles, forming a steadily up-rising stream.

Nose: clean and complex; obvious notes of brioche and honey with a hint of peachy aromas.

Palate: dry on the palate; structured by moderate acidity balanced with rich flavors of butter and honey; creamy and mouth-filling bubbles; fine and long finish.

Serving

The freshness and crispness of Pinot Blanc perfectly combines with the complexity of Chardonnay. It's the perfect match for fish or seafood-based meal.

Serving Temperature: 5-7°C.