



JOSEPH CATTIN

Crémant d'Alsace Rosé

Produced in the same way as Champagne, the Crémant d'Alsace is a high quality sparkling wine. Dry, and deliciously fruity it is the ideal aperitif for all festive events and celebrations!

Region

Alsace.

Most of the vines are grown around Voegtlinshoffen and Eguisheim, located in the prestigious Upper Rhine and are planted on SE facing slopes at the base of the Vosges Mountains.

Soil

Mostly clay –limestone soil.

Varietal

Pinot Noir.

AOC

Crémant d'Alsace

Farming

Sustainable practices.

Grapes are manually harvested early in vintage to get fresh flavors and natural acidity.

Winemaking

After the first fermentation, the wine is bottled and aged for at least 12 months during which the second fermentation happens in the bottle.

Tasting notes

Color: Pink with fine bubbles.

Bouquet: Fresh and fruity.

Palate: Dry and fresh with red fruit flavors and a soft smooth finish.

Serving suggestion:

Serve chilled. Excellent on its own, or with fish (salmon), seafood (shrimps and king prawns), and red fruit based desserts (strawberry pie).