



JOSEPH CATTIN



Crémant d'Alsace Emotion Brut, l'Excellence du Crémant d'Alsace

Elaborated according to a strict set of rules enacted by the Association of Crémant d'Alsace Producers, Crémant Emotion Brut Joseph Cattin is a high-end sparkling wine. Elegant, dry, with fine bubbles, this blend of Pinot Blanc and Chardonnay can be served as an aperitif or with a gastronomic meal.

Region

Alsace.

Most of the vines are grown around Voegtlinshoffen and Eguisheim, located in the prestigious Upper Rhine region, at the base of the Vosges Mountains.

Soil

Mostly clay –limestone soil.

Varietal

Pinot Blanc and Chardonnay.

AOC

Crémant d'Alsace

Farming

Sustainable practices.

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

Winemaking

As soon as the grapes are gently pressed, the juice falls into a temperature-controlled fermentation tank located below the press to preserve the aromas.

Careful selection of wines. Aging for 24 months minimum on the lees.

Tasting notes

Color: light, fine bubbles.

Nose: white flowers and fruits.

Palate: complex and fine bubbles.

Serving suggestions

Serve chilled.

The freshness and crispiness of the Pinot Blanc perfectly combines with the mouth-fillingness of the Chardonnay. Dry and elegant, it can be served on its own, or with fish, seafood, white meats and desserts.

Ageing: Drink now or within the next 5 years.