



# JOSEPH CATTIN



## Crémant d'Alsace Brut

*Made according to the traditional Champagne method, Crémant Brut Cattin is a fine sparkling wine, dry and delicately fruity. The perfect drink for a celebration!*

### 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 Blanc.

### 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 fermentation tank located below the press to preserve the aromas.

The tank is thermo-regulated to ensure a low temperature fermentation (between 12°C-18°C) that will preserve the flavors and therefore produce high quality wine. 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: Luminous golden-yellow color, with elegant and gentle bubbles.

Bouquet: Fresh, light and fruity.

Palate: Dry, delicate and fruity with apple, peach and flower notes.

Serving suggestion:

Serve chilled. Excellent on its own, or with fish, seafood, white meats and desserts.