



JOSEPH CATTIN



Crémant d'Alsace Grande Cuvée 2007

Made according to the traditional Champagne method, Crémant Grande Cuvée 2007 Cattin is an exclusive wine that will delight lovers of fine bubbles. Large and complex, it can be eaten alone as during a meal.

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 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 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. Careful selection of wines. Slow fermentation and partial aging in barrels. Second fermentation in the bottle. Aging on lees for three years and a half minimum.

Tasting notes

Color: Luminous golden-yellow color, with elegant and gentle bubbles.

Bouquet: fresh and fruity (pear notes), with an exceptional aromatic complexity.

Palate: deliciously dry, delicate and fruity (pear notes).

Serving suggestion:

Serve chilled.

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