CATTIN

GRANDS VINS ET CREMANTS D'ALSACE

Crémant d'Alsace Brut Organic CATTIN SAUVAGE ROSE

AOC Crémant d'Alsace

With delicious aromas of citrus zest and strawberries, this is a versatile style, pure and elegant.

Varietal:
100% Pinot Noir

Terroir:
Our parcels are located in the heart of the Alsace vineyard, 10 km south of Colmar. Colmar is the capital of Alsace wines and one of the driest regions in France. The Alsace vineyard enjoys a unique location, between the Vosges Massif and the Black Forest, and a semi-continental climate. Located at an altitude of 300 meters, the soils are heavy, deep and well drained. The richness of the soil, combined with ideal exposure, enables the production of complex, rich and racy wines. Organic farming.



Farming:
Certified Organic.
Grapes are manually harvested early in vintage to get fresh flavors and natural acidity.

Winemaking:
Harvested by hand. Short skin contact then fermentation in temperature-controlled stainless steel tank. Second fermentation in the bottle with a minimum of 24 month ageing on lees. Vegan.

Tasting notes:
Appearance: Bright pale pink with many fine bubbles.
Nose: Citrus and strawberries.
Palate: Lively acidity balanced with the fruitiness of red berries; fine and creamy bubbles.

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

Ageing:
Drink now or within the next 4 years.

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