CATTIN SAUVAGE



WINE ENTHUSIAST
90
POINTS

Joseph Cattin NV Sauvage Brut Sparkling (Crémant d'Alsace)

Lifted lemon peel and lemony angelfood cake make for an appetizing nose. The palate of this wine comes with more rounded flavors of fresh red apple with that lovely, yeasty backdrop. The mousse is fine, the body slender and the wine most refreshing, with a dry, vivid finish.

— A.K. *Published 12/31/2019*

Crémant d'Alsace Cattin Sauvage is a fresh and crisp sparkling wine with a very fine mousse.

VÉGANE

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.

Wine-making

Harvested by hand. Gentle pressing of the grapes. A first fermentation between 18 and 22°C. A second fermentation in the bottle, followed by minimum 18 months ageing on the lees. Vegan certified.

Tasting

Appearance : Gold and bright with fine bubbles.
Nose : Fresh and floral nose with an aromatic finesse.
Palate : Crisp and refreshing with apple and white stone fruit flavors. Complex with a nice creaminess.

Serving

Ideal for aperitif, Crémant d'Alsace Cattin Sauvage perfectly pairs with shellbased dishes, fish and white meats. It is also excellent with an apple pie.

Serving temperature: 5-7° C.

Dosage 7-8g/L

Appellation	AOC Alsace
Grape Variety	Pinot Blanc 85% & Chardonnay 15%
Soil	Clay and limestone
Ageing Potential	Drink now or within the next 3 years



Label designed by Missy, street artist from Strasbourg.
The illustration is an ode to Nature and the pleasures of Life.