Champagne Cattier

Blanc de Blancs Brut Premier Cru



WHITE CHAMPAGNE & SPARKLING

FRANCE

CHAMPAGNE

SUITABLE FOR VEGANS

TASTING NOTE

Pale yellow colour with silver hints and fine bubbles, the nose offers notes of, exotic fruit, pear, strawberry, and toffee notes, en enriched by blossom, honey, and praline hints. The palate offers a creamy texture and beautiful acidity and sweeter notes of fresh cake, orchard fruit, citrus, and sweet pastry. The long finish is reminiscent of a lemon tart.

VINIFICATION

“Méthode Champenoise.” Only first pressing used. Each cru is vinified independently before the blending process (spring following harvest). No oak is used in the making of Cattier Champagnes — only concrete and stainless-steel tanks for the vins clairs. Aged over 3 years on lees, and a minimum of 3 months after disgorgement.

SIZE	75cl
VINTAGE	NV
ABV	12.5%
GRAPE VARIETIES	Chardonnay (100%)
CLOSURE	Natural Cork
SKU CODE	M64961NV
EXPRESSION	Sparkling & Champagne
COUNTRY	France
REGION	Champagne
ALLERGENS	Sulphur
SUITABLE FOR	Vegans, Vegetarians
CLOSURE	Natural Cork
PH	2.98
TOTAL ACIDITY	4.68g/l Tartaric
RESIDUAL SUGAR	8.6g/l
SKU	M64961NV