

# Champagne Cattier

## Brut Premier Cru 15



WHITE  
CHAMPAGNE &  
SPARKLING



FRANCE



CHAMPAGNE



SUITABLE  
FOR VEGANS

### TASTING NOTE

Golden with amber highlights and a lovely effervescence; the nose is enriched by a harmony of black fruit, dried raspberries, toasted almond, light tobacco, dried citrus, and vanilla spice. Rich and balanced, the palate offers fresh and generous black fruit, morello cherry, wild strawberry, fig and almond highlights and a long lingering finish.

### VINIFICATION

“Méthode Champenoise.” Only first pressing used. Single vintage blend of the 3. Grape varieties are vinified separately. No oak is used in the making of Cattier Champagnes — only concrete and stainless-steel tanks for the vins clairs. Aged over 7 years on lees, and a minimum of 3 months after disgorgement.

### FOOD MATCHING

This vintage pairs perfectly with caviar, white meat with truffle sauce, or foie gras. It is also an excellent accompaniment to sea bass, razor clams, and hard cheeses such as parmesan and elevates or chocolate or caramel desserts.

|                 |   |
|-----------------|---|
| SIZE            | 75cl  |
| VINTAGE         | 2015  |
| ABV             | 12.5%   |
| GRAPE VARIETIES | Chardonnay (34%), Pinot Meunier (33%), Pinot Noir (33%) |
| CLOSURE         | Natural Cork  |
| SKU CODE        | M6536115  |
| EXPRESSION      | Sparkling & Champagne                                   |
| COUNTRY         | France  |
| REGION          | Champagne   |
| ALLERGENS       | Sulphur   |
| SUITABLE FOR    | Vegans, Vegetarians                                     |
| CLOSURE         | Natural Cork  |
| PH              | 2.99  |
| TOTAL ACIDITY   | 4.5g/l Tartaric   |
| RESIDUAL SUGAR  | 6.4g/l  |
| SKU             | M6536115  |