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 varietals 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