Champagne Cattier

Premier Cru Brut



WHITE CHAMPAGNE & SPARKLING

FRANCE

CHAMPAGNE

SUITABLE FOR VEGANS

SIZE	75cl
VINTAGE	NV
ABV	12.5%
GRAPE VARIETIES	Pinot Noir (40%), Chardonnay (32%), Pinot Meunier (28%)
CLOSURE	Natural Cork
SKU CODE	M65061NV
EXPRESSION	Sparkling & Champagne
COUNTRY	France
REGION	Champagne
ALLERGENS	Sulphur
SUITABLE FOR	Vegans, Vegetarians
CLOSURE	Natural Cork
PH	2.97
TOTAL ACIDITY	4.63g/l Tartaric
RESIDUAL SUGAR	6.35g/l
SKU	M65061NV

TASTING NOTE

Pale gold with a fine mousse, this brut Premier Cru Champagne offers aromatics of spiced biscuit, acacia and assertive notes of fig and plum. Bright and equally intense, the palate offers brioche and peach notes, followed by softer nutty flavours and notes of acacia honey and forest fruits, resolving to a long and fresh finish.

VINIFICATION

“Méthode Champenoise.” Only first pressing used. Each cru is vinified independently. 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.

FOOD MATCHING

Excellent with lighter canapes, the Brut Premier Cru makes an excellent aperitif, but with the personality to accompany white meat dishes and bright sauces, such as guinea fowl with citrus, or fish such as sea bass.