



Théo Cattin et Fils

Crémant d'Alsace Brut

AOC Crémant d'Alsace

Made according to the traditional Champagne method, this Crémant is the perfect drink for a celebration! Its crispy fruits and its fine effervescence will enlighten any family – friends time.



Varietal:

100% Pinot Blanc.

Soil:

Mostly clay–limestone soil. Most of the vines are grown around Voegtlinshoffen , located in the prestigious Upper Rhine region, at the base of the Vosges Mountains.

Farming:

Sustainable practices.

Grapes are manually harvested early in vintage to get fresh flavors and natural acidity.

Winemaking:

As soon as the grapes are gently pressed, the juice falls into a fermentation tank located below the press to preserve the aromas.

The tank is thermo-regulated to ensure a low temperature fermentation (between 12°C-18°C) that will preserve the flavors and therefore produce high quality wine.

After the first fermentation, the wine is bottled and aged for at least 12 months during which the second fermentation happens in the bottle.

Tasting notes:

Color: Luminous golden-yellow color, with elegant and gentle bubbles.

Bouquet: Fresh, light, fruity and crispy thanks to the pinot blanc. White flowers, apple, pear and white peach.

Palate: freshness and liveliness. Dry, delicate and fruity with apple, peach and flower notes. The final is franc and gourmet.

Serving suggestion:

Serve chilled. Excellent on its own, or with fish, seafood, white meats and desserts.

Ageing:

Drink now or within the next 3 years.