



Theo Cattin et Fils

Crémant d'Alsace Rosé

AOC Crémant d'Alsace

Produced with Pinot Noir only, according to the traditional method, the Crémant Brut Rosé, delicate and nicely fruity can be appreciated as a pre dinner drink as well as a dessert beverage. Its red fruits aromas will for sure give you a pure moment of pleasure.

Varietal:

100% Pinot Noir.

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:

First of all, the must is vinified as a traditional wine, which means that the yeast transforms the residual sugar into alcohol through the alcoholic fermentation. After the first fermentation, the wine is bottled and aged for at least 12 months during which the second fermentation happens in the bottle. In order for the second fermentation to happen (also called “prise de mousse”), we add a small amount of concentrated nectar that creates natural CO₂.

Tasting notes:

Color: bright pink salmon color with fine bubbles. Delicate and light froth.

Bouquet: Fresh and fruity, overwhelming red fruits such as raspberry and strawberry.

Palate: Dry and fresh with red fruit flavors and a soft smooth finish. Well-balanced.

Serving suggestion:

Serve chilled. It can be consumed on its own, or with fish (salmon) and seafood (shrimps and king prawns). It pairs marvelously well with mixed salad with duck gizzards, sushi or pork Colombo. It can also be served with red fruit based desserts (strawberry pie).

Ageing:

Drink now or within the next 3 years.

