


CHAMPAGNE CATTIER

Brut Blanc de Noirs Premier Cru

www.cattier.com

VARIETALS	75% Pinot Noir, 25% Pinot Meunier
VINTAGE	NV
REGION	Chigny-Les-Roses, Champagne, France
TECHNICAL DATA	Alcohol 12.5%
APPEARANCE	The robe is light gold in color. In the glass, the bubbles are fine and elegant.
NOSE	The nose is refined and delicious, with notes of fruit, such as plum, peach, strawberry with a touch of candied orange.
PALATE	The taste is both vinous and very fruity in notes of mirabelle plum, peach, apricot and strawberry which develop into acacia honey. A long finish on biscuit and gingerbread.
AGEING	Minimum of 4 years in the cellars to acquire a remarkable aromatic and a gustative complexity.
PAIRING	This Blanc de Noirs Premier Cru will be perfect on a plate of pata negra. It will also accompany a fillet of beef, duck confit or even poultry in sauce and pastry desserts. It is preferable to enjoy it within 2 years.
RATINGS	4.1  ★★★★★
ORDER CODE	FR513

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