




# CHAMPAGNE CATTIER

## Brut Premier Cru

[www.cattier.com](http://www.cattier.com)



VARIETALS	50% Pinot Meunier, 30% Chardonnay, 20% Pinot Noir	
VINTAGE	NV	
REGION	Chigny-Les-Roses, Champagne, France	
TECHNICAL DATA	Alcohol 12.5%	
APPEARANCE	The color is amber gold, with long perlage.	
NOSE	It unveils a complex nose evoking a fruit compote, honey, brioche and dry fruits.	
PALATE	The palate is fresh and develops hazelnuts and red fruits aromas, with a final note of gingerbread.	
AGEING	Minimum of 3 years in the cellars to acquire a remarkable aromatic and a gustative complexity.	
PAIRING	This cuvée is perfect in accompaniment of a meat in sauce, a white meat or even cheese. It is preferable to enjoy it within 2 years.	
RATINGS	3.8 ★★★★ vivino 	Certified sustainable HVE and VDC  
ORDER CODE	FR510	