


CHAMPAGNE CATTIER

Brut Blanc de Blancs Premier Cru

www.cattier.com



VARIETALS	100% Chardonnay
VINTAGE	NV
REGION	Chigny-Les-Roses, Champagne, France
TECHNICAL DATA	Alcohol 12.5%
APPEARANCE	The color is pale yellow. In the glass, a nice bead of fine bubbles.
NOSE	The nose is elegant. Notes of vanilla, then of white acacia-type flowers are expressed, followed by aromas of figs.
PALATE	The palate is very fruity with aromas of yellow fruit such as peach, apricot and pear. In the end, we find lemony and pastry notes. The texture is silky, peach skin type.
AGEING	Minimum of 4 years in the cellars to acquire a remarkable aromatic and a gustative complexity.
PAIRING	This Blanc de Blancs Premier Cru is a great aperitif champagne, but it will be perfect with seafood platters as well, fish in creamy sauce and dry cheese, as goat cheese or brie. It is preferable to enjoy it within 2 years.
RATINGS	4.1  vivino
ORDER CODE	FR0511

Certified sustainable
HVE and VDC

