

CHAMPAGNE CATTIER

Brut Premier Cru

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

FR0510