



JOSEPH CATTIN

GRANDE CUVÉE



Made according to the traditional method, Crémant Grande Cuvée is an exclusive vintage sparkling wine which was aged for more than 4 years.

Appellation	AOC Crémant d'Alsace
Grape Variety	Pinot Blanc (80%) Chardonnay (20%)
Soil	Clay and limestone
Harvest	Hand-harvested
Ageing Potential	Drink now or within the next 5 years

Viticulture

Limited yields. Double Guyot pruning, with 5 000 vines per ha on average. Sustainable farming practices to preserve the richness of our terroirs and guarantee optimal quality.

Wine-making

Gentle pressing of the grapes. Careful selection of cuvées. Slow fermentation in old oak barrels. Second fermentation in the bottle according to the traditional method. At least a 4 years ageing on the lees.

Tasting Notes

Appearance: bright gold; abundant and fine bubbles, forming a steadily up-rising stream.

Nose: fruity with toasty and nutty aromas.

Palate: deliciously dry; delicate brioche, subtly and fresh nutty; creamy and delightful bubbles; pleasant long-lasting finish.

Serving

Crémant Grande Cuvée can be enjoyed alone as well as with a meal. It pairs particularly well with fish and seafood (especially with a grilled lobster).

Serving Temperature: 6–8°C.