



Maison Cattin

"Sauvage" Crémant d'Alsace Brut

Pear and apple aromas on the nose. Lively and refreshing with fine bubbles and a core of round, rich citrus notes on the palate.

85% Pinot Blanc

15% Chardonnay

Organic, Vegan

90 Points Wine Enthusiast

Appellation

AOC Crémant d'Alsace

Vineyard

Parcels of clay-limestone are located in the heart of the Alsace vineyard, 10 km south of Colmar. Colmar is the capital of Alsace wines and one of the driest regions in France. The Alsace vineyard enjoys a unique location, between the Vosges Massif and the Black Forest, and a semi-continental climate. Located at an altitude of 300 meters, the soils are heavy, deep and well drained. The richness of the soil, combined with ideal exposure, enables the production of complex, rich and racy wines. Organic and vegan certified.

Vinification

Harvested by hand. Gentle pressing of the grapes. A first fermentation between 18 and 22°C. A second fermentation in the bottle, followed by minimum 18 months aging on the lees.

Pairing

Great as an aperitif, summer sipper or celebratory wine. Pairs with creamy starters, sushi and seafood.



JOSEPH CATTIN

The Cattin Family has been settled in Voegtlinshoffen, Alsace for three centuries, and has been dedicated to viticulture and wine-making. The history of the winery is linked to the fate of key characters in the family. Each generation of talented winemakers has contributed to the development of the family-owned Estate.