



Vectura nr: 146857
EPD nr: 5038815
Vinmonopol nr: 945601
Utvalg: Bestillingsutvalget

Størrelse: 750 ml
Emballasje: Glassflaske
Antall per kasse: 6

Champagne Cattier Brut Icône

Frankrike, Champagne



Type: Musserende Vin, Champagne

Produsent: Champagne Cattier, www.cattier.com

Om produsenten: Champagne Cattier er en av de minste husene i Champagne, og er kjent for sin høye kvalitet. Etablert i 1763, er det et av de eldste husene i distriktet. Cattier ligger i praktfull vakre Premier Cru landsbyen Chigny-les-Roses i det nordlige området; Montagne de Reims. Huset drives i dag av Jean-Jacques Cattier og deres eiendom dekker hele 20 hektar, som i hovedsak er klassifisert som Premier Cru vinmarker.

Om produktet: The story goes back all the way to 1625, and probably even further, when the Cattier family first started planting vines in Chigny-les-Roses, in the heart of the Montagne de Reims. The winery has since been passed down through 12 generations. Made from twenty different Crus, the Brut Icône Cattier is produced primarily using pinot grapes. The perfect combination of power and finesse, it owes its complexity to these pinot varieties and from the older wine added to the blend. The result is a generous champagne, brimming with vitality.

Farge: This champagne offers a pale gold colour, broken by a ribbon of fine, regular bubbles.

Duft: On the nose, this champagne opens with full-bodied aromas of rich pastry before yielding to pear, black cherry and blackberry notes. These are soon followed by notes of dried apricot and hazelnut.

Smak: Full, fresh flavours of grapefruit, lemon and ginger dominate the palate, paving the way for more delicate notes of cherry, pear, mirabelle and apricot. The fresh tartness continues all the way through to the long, strong finish.

Druer / Råstoff: 50% Pinot Meunier, 30 % Pinot Noir, 20 % Chardonnay

Alkohol: 12,5 %

Passer til: 🍷 🐟

A magnificent champagne to serve as an aperitif, the Brut Icône is perfect alongside gougères and all sorts of savoury hors d'oeuvres. Later in the evening, it will be a fitting accompaniment to dishes such as capon in a cream sauce.