



MATURITY
2016 2026

ALCOHOL
12.5%

VARIETY
50% Pinot Noir, 50% Chardonnay

*“Champagne Cattier Embodies Four Key Values
in their Production - Excellence, Creativity, Spirit
of Enterprise, and Respect.”*

Colour Notes

A slightly coppery golden colour.

Aroma Notes

A discreet, delicate nose. Subtly vinous with unobtrusive strength. Red berry, fresh butter and brioche aromas. Some lilac, citrus, honeysuckle, dried apricots and a slight menthol note.

Palate Notes

The mouth is tremendously well structured. Powerful, harmonious, with a splendid fresh finish of exotic fruits and spicy flavours.

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CATTIER
NV CLOS DU MOULIN BRUT
CHAMPAGNE, FRANCE



Wine Spectator

89 POINTS

This one has it all in good proportions: creamy texture, freshly cut ripe apples and a touch of bread dough on the finish. A rare Champagne produced from a single vineyard.

Jancis Robinson

18.5 POINTS

Interesting putty nose again – linseed oil – intriguing. Tight and fine-grained – very well made. Nothing to object to at all – and a reassuringly, convincingly long finish.

Social Vignerons

94 POINTS

COMMENDED

This wine comes in an elegant, vibrantly bright lemon-yellow color, betraying no sign of the wine's relatively mature age... The palate feels extremely light and vibrant too. Not that it's a light wine, it is concentrated in acidity, oily texture and very fine bubbles. But the absolute balance give it an utterly smooth finesse. Fresh flavors of lime and grapefruit, with some peppery spices make for a fresh zesty sensation... A flawless wine with perfect composure and balance, combining vibrant fresh fruit characters with finesse and elegance of a great prestigious Champagne blend.



FERMENTATION

Born from the blending of two grape varieties which are separately vinified. Vintaged reserve wines carefully selected and exclusively from Clos are used in the blending.

MATURATION

In order to give them time to age, Clos du Moulin gradually mature in cellars. On average, they release them only after 8 years of cellaring. Deeply buried in chalk over 27 meters, their cellars are among the deepest in Champagne.

RS (RESIDUAL SUGAR)

6.0 g/l



THE CLOS DU MOULIN VINEYARD BEING TENDED TO
IMAGE: CHAMPAGNE CATTIER



France
Champagne
Clos du Moulin

NO. OF HECTARES

2.20 ha

INTERROW REGIME

To respect the vine, the Clos is plowed by the plow pulled by a horse or an ox.