

Cognoscenti

WINE

Champagne Cattier
Chigny-les-Roses, Champagne

Champagne Cattier produces rather full-bodied and fruity champagnes in which (as is typical in the Montagne de Reims area of Champagne) *pinot noir* generally predominates. This house, family owned since 1763, produces about 500,000 bottles a year, with exports accounting for over 50%. It purchases about 50% of its grapes. All Cattier champagnes are classified as Premier Crus.

Cattier Brut NV revealed peach, apricot, and a touch of harshness late in the palate. **Rating: 84** In the *Millesime 1996*, white flower and white peach show; the bead was slightly coarse. **Rating: 87**

Much more noteworthy is the *Cattier Clos du Moulin*. This terroir product is made entirely from the grapes of the *clô* itself. The parcel lies on a hilltop that receives plenty of sun and wind, keeping rot at bay. In a blend of the fine 1993, 1995, and 1996 vintages, the nose is very fresh, the body is sweet and creamy with hints of wild strawberry and cherry along with good minerality and an impressively long finish. This champagne has good aging potential. **Rating: 91-92**



This article was written by staff members of *Cognoscenti Magazine*.

© 2003 *Cognoscenti Magazine*

Champagne Cattier

6-11 rue Dom Pérignon
BP 15
51500 Chigny-les-Roses
France
Ph: 33 (0)3-26-03-42-11
Web: www.cattier.com
Email: jeancatt@cattier.com