

POL CLÉMENT

SPARKLING WINE



 **cfgv**
Compagnie Française des Grands Vins

BRUT
Blanc de Blancs

ROSÉ SEC


POL CLÉMENT

Pol Clément is produced by CFGV, a french company founded in 1909 by Eugene Charmet, an engineer oenologist who invented the "second fermentation in the tank" process.

With over 100 years of history and know-how, Compagnie Française des Grands Vins is today the largest sparkling wines producer in France. Everything we do is driven by our passion for wine and we will always strive to make your experience with CFGV better. With Pol Clément you can celebrate any occasion with any budget without sacrificing any quality.

The "Cuve Close" Method invented in 1907 by Eugène Charmat. Our Pol Clément sparkling wine is produced according to the Charmat process by second natural fermentation in cuve close. The base wines are carefully selected and treated before fermentation. Then they receive an addition of sugar and yeasts creating the formation of bubbles. After fermentation, the wines are filtered before bottling. The base wines chosen for the elaboration of our "Charmat Method" sparkling wine have been delicately chosen for their bouquet and freshness, thus guaranteeing the finesse of their aromas.