



Compagnie Française
des Grands Vins

POL CLÉMENT

- FRANCE -

WHITE SPARKLING WINE

BRUT - 750 ml

Charmat process

Grapes variety: In order to obtain the desired style, grapes variety and proportions may vary, depending on the vintage characteristics.

Process: Process by natural second fermentation in closed tank. The bases wines are carefully selected and treated before fermentation. Then they receive an addition of sugar and yeasts which will create the sparkling of this wine. After fermentation, the wines are filtered before bottling.

Organoleptic characteristics:



A pale yellow robe with bright glints. With a thin cordon of bubble.



Fresh and fruity nose (white flesh fruit) or even flowery nose (white flowers). Really light notes of fermentation.



A fresh wine with a good support of acidity. A fine bead and an ethereal bouquet with hints of apple and citrus carry thought to the palate and there is balanced but mouth-tingling acidity which enhances the lingering finish.

Tasting and storing: It is recommended to taste this wine between 5 and 8°C. Keep it somewhere dry and protected from light, heat and freeze. Consume preferably within the year after bottling.

Perfect as an aperitif with starters or accompany your seafood or white meat meals

Packaging: - Green glass bottle - Natural cork - heavy foil
Front, neck and back label

Alcohol abuse is dangerous for your health, consume in moderation.

Analysis:

Alc/Vol.: 10.5% vol. +/- 0,8 Total acidity : 3.4 to 6 g/L H₂SO₄
PH: <3.6 Pressure: between 3 and 6 bars
Total SO₂ : <235 mg/l **Contains Sulfites**

Brut residual sugar: 12g/l +/- 3g/l



Lot number identification :

Ex : L 820034 11:08 (laser printing on bottle glass)

L (lot), 8 (production line number), 20 (bottling year = 2020), 034 (bottling day – 34th day of the year) 11:08 (bottling time)

750 ml	Nb of bottles	Case/layer	Nb of layer	Weight	Length	Width	Height
Case	12			16,32 kg	355 mm	265 mm	320 mm
Pallet	660	11	5	922.6 kg	1 000 mm	1 200 mm	1 800 mm

