



Compagnie Française
des Grands Vins

POL CLÉMENT

- FRANCE -

WHITE SPARKLING WINE

BRUT – 200 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 fruit 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 - Screw cap, Plastic mushroom over cap, 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 320034 11:08 (laser printing on bottle glass)

L (lot), 3 (production line number), 20 (bottling year = 2020), 034 (bottling day – 34th day of the year) 11:08 (bottling time)

200 ml	Nb of bottles	Case/layer	Nb of layer	Weight	Length	Width	Height
Case	24			10.92 kg	343 mm	233 mm	218 mm
Pallet	1 440	10	6	680.20 kg	800 mm	1 200 mm	1 458 mm

