



POL CLÉMENT

- FRANCE -

SPARKLING WINE ROSÉ SEC

750 ML

Charmat process

Grapes variety: Grenache, Syrah, Cabernet Franc

(In order to obtain the desired style, grapes variety and proportions may vary, depending on the vintage characteristics)

Process: Second natural fermentation in vat close. The basis 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 nice pink robe with bright glints. With a thin cordon of bubble.



Warm fruity nose (red fruits: strawberry, blackcurrant).
Have a good vinosity.



Subtle marriage of effervescence with colouring materials.
Nice persistence in mouth. Harmonious sensation of sugar – acidity.

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. Goes well as an aperitif or with desserts.

Packaging: - white glass bottle - Mytik cork, heavy foil
- Front, neck and back label

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

Analysis :

Alc/Vol.: 12% vol. +/- 0,8

PH: <3.6

Total SO₂ : <235 mg/L

Sec residual sugar: 18 g/L +/- 2g/L

Total acidity : 3.4 to 6 g/L H₂SO₄

Pressure: between 3 and 6 bars

Contains Sulfites

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)



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

