

POL CLÉMENT



Characteristics

<u>Designation</u> :	Sparkling Wine Brut 750ml 10,5%
<u>Process</u> :	Charmat Method (cuve close)
<u>Packaging</u> :	Natural wooden cork, heavy capsule 3 pieces labelling Branded carton of 12 x 750ml
<u>Grape-variety</u> :	Ugni Blanc
<u>Bottling place</u> :	France

Origin

Pol Clément is produced by CFGV, a French company founded in 1909 by Eugene Charmat, engineer oenologist who invented the « second fermentation in tank » process. In 100 years of History, CFGV has become the largest producer of sparkling wines in France and the undisputed leader of the French Sparkling Wine Market in France.

Tasting Notes

Eye	Pale yellow colour Nice cordon
Nose	Fresh and delicate Apple and citrus aromas
Palate	Well-balanced & pleasant wine Fine bubbles & good persistence

Pol Clément is available in :

- 750ml : White Brut, Rosé Dry
- 187ml : White Brut
- 375ml : White Brut
- 1,5L : White Brut

Btl size	Nb btl/case	Nb case/pal	Case weight kg	Dimensions LxIxH mm	Case Vol. m3
750ML	12	55	16,5	355x265x320	0.0300

UPC code btl	UPC code case
654029001106	654029500937

Container type	Pallets	Cases	Bottles
Container 40ft dry	22	1210	14520
Container 20ft dry	Without	990	11880