

# POL CLÉMENT



## Characteristics

<u>Designation</u> :	Sparkling Wine Rosé Dry 750ml 12%
<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-varieties</u> :	Gamay, Cabernet Franc, Grenache
<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

Intense, bright pink color.

### Nose

Red fruit aromas – predominantly red currant

### Palate

Refreshing and lasting flavors of red currant ; very fresh and mineral, with very fine bubbles.

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 LxH mm	Case Vol. m3
750ML	12	55	16,5	355x265x320	0.0300

UPC code btl      UPC code case

654029001120      654029500951

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