



Compagnie Française
des Grands Vins

POL CLÉMENT

AROMATISED WINE-PRODUCT DRINK

750 ml

Ingredients: Sparkling wine, water, sugar.
Natural aroma of pear

Process: The sparkling wine used in this blending is produced according to the Charmat process by natural second fermentation in closed tank. Then we add a blend of water/sugar and natural aroma of pear to this sparkling wine. After addition of CO2 and a flash-pasteurisation, this blending is filtered and bottled.

Organoleptic characteristics:



Golden yellow colour with bright glints and a thin cordon of bubble.



Fresh and fruity nose (white fresh fruit) with a discrete pear's aroma



Harmonious and well-balanced mouth with light bubbles.
Feeling of lightness. Muscat and pear flavors.

Tasting and storing: This cocktail should be drunk between 5-8°C. Keep it somewhere dry and protected from light. Consume preferably within the year after bottling.

To be enjoyed in aperitif, ideal to accompany different celebrations. It pairs well with starters, white meat, fish and desserts.

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

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

Analysis:

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

Estimated Calories: 700 kcal/L = 87.5 kcal / glass of 12.5cl

Residual sugar : 21g/l +/- 2g/l



Lot number identification:

Ex: L 321034 11:08 (laser printing on bottle glass)

L (lot), 3 (production line number), 21 (bottling year = 2021), 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	6			8,16 kg	260 mm	170 mm	320 mm
Pallet	504	21	4	710,44 kg	800 mm	1 200 mm	1 430 mm

