

# CHARLES PELLETIER

## Traditional Method BRUT

**Elaboration** : Traditional Method

**Colour** : White

**Vineyard** : Young plantation. Located in high altitude, vines are harvested pretty early in the season so, grapes keep the freshness and the characteristics adapted to sparkling wines.

**Geology** : Clay-limestone soil.

**Vinification** : After the pressing, grapes musts are cleaned out and prepared under cold conditions during 24 hours. The fermentation takes place in low-temperature conditions. For a more intense freshness, the malolactic fermentation is not realized. Wines are then racked and matured on fine lees, before being stuck and filtered to prepare them for the second fermentation.

**Second fermentation and ageing** : We stabilize wines by cold process to avoid any tartaric haste. The second fermentation is generated by the addition of yeasts and sugar inside the bottle. The wines are then aged on their lees for 1 year in our temperature-controlled cellars.

**Tasting** : Light-bodied and crisp, with subtle exotic fruits, candied lemon zest and pineapple notes. A hint of pastry adds some richness contrast on the finish.

**Food and wine pairing** : Aperitif

### Technical Data

**Dosage** : 10 g/L of sugar

**Alcohol by volume** : 11.5%

**Pressure** : 5.5 bars

**Acidity** : Between 3.5 and 4.5g/l H<sub>2</sub>SO<sub>4</sub>

**Capacity** : 75cl

**Allergens**: Contains sulfites. May contain cellulose gum.

### Logistical Data

**Bottle Barcode** : 3 299 641 01 6021

**Diameter** : 86mm

**Gross weight** : 1.52kg

**Net weight** : 0.775kg

**Case Barcod** : 3 299 641 11 1306

**Number of bottles/case** 6 bottles vertical.

**Weight/case** : 10kg

**Pallet** : Europe Pallet of 570 bottles (180cm, 942kg, 5 levels of 19 cases)

VMF Pallet of 630 bottles (180cm, 1038kg, 5 levels of 21 cases)

