

## BEAU DE FRANCE

|                                                                                                 |                                                                                                                                                                      |
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| <b>Designation :</b>                                                                            | SPARKLING WHITE WINE BRUT                                                                                                                                            |
| <b>Grape varieties :</b>                                                                        | 100% Airen                                                                                                                                                           |
| <b>Origin :</b>                                                                                 | Airén from the Mancha (central Spain).                                                                                                                               |
| <b>Vinification :</b>                                                                           | Machine harvest. The basic wine is fermented at a low temperature. The second fermentation takes place in tanks for 2 weeks at 14° C and is then followed by dosing. |
| <b>Soil :</b>                                                                                   | Chalk                                                                                                                                                                |
| <b>Country origin :</b>                                                                         | FRANCE                                                                                                                                                               |
| <b>Sensory characteristic :</b>                                                                 |                                                                                                                                                                      |
|  <b>Colour :</b> | Pale and brilliant yellow. Fine and persistent bubbles.                                                                                                              |
|  <b>Nose :</b>   | Delicate fruity notes.                                                                                                                                               |
|  <b>Palate :</b> | Fresh and harmonious sparkling wine with a special character.                                                                                                        |
| <b>Recommendations :</b>                                                                        | Perfect as an aperitif with desserts.                                                                                                                                |
| <b>Serving condition in C° :</b>                                                                | 10 - 12° C                                                                                                                                                           |
| <b>Alcohol content :</b>                                                                        | 11                                                                                                                                                                   |
| <b>Cellar potential :</b>                                                                       | 1 - 2 years                                                                                                                                                          |
| <b>Acidity G/L :</b>                                                                            | 0                                                                                                                                                                    |
| <b>Residual sugar G/L :</b>                                                                     | 10GR                                                                                                                                                                 |



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|---------------------------------------|-------------------------------------|
| <b>Product code :</b>                 | RE704951                            |
| <b>Bottle type :</b>                  | 0,75 MOUSSEUX RE L+G BOUC VERT      |
| <b>Capacity :</b>                     | 0.75 L                              |
| <b>Empty bt weight / size in mm :</b> | 0.56 Kg / L 83.7 x l 83.7 x h 296.2 |
| <b>Full bt weight :</b>               | 1.31 Kg                             |
| <b>Case weight / size in mm :</b>     | 8.041 Kg / L 257 x l 175 x h 325    |
| <b>Cubic Capacity :</b>               | 0.015 m³                            |
| <b>Units per Case :</b>               | 6                                   |
| <b>Number of layers :</b>             | 5                                   |
| <b>Number of cartons per layer :</b>  | 21                                  |
| <b>Number of cartons per palett :</b> | 105                                 |
| <b>Palett weight :</b>                | 844.305 Kg                          |
| <b>Bottle Barcode :</b>               | 3500610124273                       |
| <b>Carton Barcode :</b>               | 3500611150110                       |