

Champagne LUTUN BRUT



The wine

Blend 2020

Appellation	AOC Champagne
Vintage	none
Blend	60 % Meunier 25 % Pinot Noir 15 % Chardonnay
Part of reserve wines	40 % approx.
Fermentation	Stainless-steel vats with thermoregulation system
Malolactic fermentation	Done
Dosage	8.5 g/l approx.
Disgorging	At least 3 months before shipping
Ageing	30 months

Tasting

Lively and clean entry. Key notes of white flesh fruits. Nice freshness. Final is quite mineral.

This wine has a stamp of the Pinot Meunier from the « montagne de Reims ».

Packaging

Bottle	
- Type	Standard champagne green light bottle
- Cork	High quality cork
- H x diameter	320 mm x 90 mm
- weight	1592 g
- Label	Label - flange –minor label
Traçability	Batch number on the bottom of bottle. Informations transmitted on request
Card board	Corrugated cardboard closed by adhesive tape. 6 bottles per box.
Size	
L x l x height	325 x 260 x 187 (mm)
Weight	9,992 kg

Shipping pallet	Wood pallet Europ, or lost model
Size (Lenght x width)	1200 x 800 (mm)
Layers number	7
Box per layer	10
Bottles per layer	60
Bottles per pallet	420
Weight	700 kg

Winegrower Identification

Numéro identification CIVC	RC-28083-01
EORI Number	FR-43153885900015
FDA number	12467253074