

CHAMPAGNE LUTUN

Empreinte



Appellation AOC Champagne

Millésime NV

Blend 100 % Meunier
Elaborated by a Solera method since 2012

Wines years 2012 : 24 %, 2015 : 8 %
2016 : 11 %, 2017 : 14%
2018 : 19 %, 2019 : 25%

Fermentation Stainless-steel vats with thermoregulation

Fermentation malo-lactique Blocked

Dosage 5.5 g/l approx.

Teneur en alcool 12.5 ° by vol

Disgorging At least 2 months before shipping

Ageing 24 months minimum

Dégustation

An atypical pure meunier with a crystalline yellow colour, where the Solera method allows to perceive the brioche notes of mature aromas of old wines and the fruity freshness of the youngest. The extra-brut dosage and blocked malo fermentation give it a remarkable freshness.

Packaging

Bottle <ul style="list-style-type: none">- Type- Cork- H x diameter- weight- Label	Standard champagne green light bottle High quality cork 320 mm x 90 mm 1592 g Label - flange - back label with disgorging date
Traçabilité	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 Weight	325 x 260 x 187 (mm) 9,992 kg

Shipping pallet	Wood pallet Europ, or lost model
Size (Lenght x width)	1200 x 800 (mm)
Layers number	8
Box per layer	10
Bottles per layer	60
Bottles per pallet	480
Weight	800 kg

Wine grower Identification

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