

HENRI LE BLANC

TRADITIONNAL METHOD ROSÉ

Elaboration : Traditionnal Method

Colour : Rosé

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 : Fruity and subtle notes of red fruits and lemon. The palate is fine, generous and well-balanced.

Food and wine pairing : Aperitif or red fruits based deserts.

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 H₂SO₄

Capacity : 75cl

Allergens: Contains sulfites. May contain cellulose gum.

Logistical Data

Bottle Barcode : 3 299 641 11 5922

Diameter : 86mm

Gross weight : 1.52kg

Net weight : 0.775kg

Case Barcod : 3 299 641 11 5915

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)

