



CHAMPAGNE DEMONGE

BRUT



- Blend of 3 varietal :
52% Pinot noir – 33% Pinot Meunier – 15% Chardonnay
- Alcohol content: 12%
- Total acidity: 2.5 à 5.5 g H2SO4/L
- Dosage: 9 à 12 gr/l
- PH value: 3 à 3.2
- Origin : Epernay region
- Qualité : BRUT
- Type de bouteille : Standard Green
- Wheight empty bottle : 835 g
- Wheight full bottle : 1600 g
- Cork : Traditionnal agglomerated liege

Tasting Comments :

On the nose, notes of yellow fruit appear.

In the mouth, freshness and fruit dominate.

A long-tasting Champagne

Storage :

Keep bottles laying flat in the dark place at a maximum temperature of 15°C.

Taste within two years of your purchase at a maximum temperature of 6 to 8° C.



Carton 6 bottles - 750 ml				
Wheight	Witdh	Length	Height	Carton
Kg	cm	cm	cm	bottles
10.8	24.5	33.0	18.0	6

Pallet 480 bottles - 750 ml				
Wheight	Witdh	Length	Height	Carton
Kg	cm	cm	cm	cartons
864	80	120	157	80

Carton 12 half bottles - 375 ml				
Wheight	Witdh	Length	Height	Carton
Kg	cm	cm	cm	½ bottles
10.9	29.0	33.6	12.5	12

Pallet 720 half bottles - 375 ml				
Wheight	Witdh	Length	Height	Carton
Kg	cm	cm	cm	cartons
654	80	120	140	60

Carton 3 magnums - 1500 ml				
Wheight	Witdh	Length	Height	Carton
Kg	cm	cm	cm	magnums
11.0	32.5	40.5	13.5	3

Pallet 180 magnums - 1500 ml				
Wheight	Witdh	Length	Height	Carton
Kg	cm	cm	cm	cartons
675	80	120	140	60