



# CHAMPAGNE DEMONGE

## ROSE



- Blend of 3 varietal :  
60% Pinot noir – 29% Pinot Meunier – 11% Chardonnay
- Alcohol content: 12%
- Total acidity: 2.5 à 5.5 g H<sub>2</sub>SO<sub>4</sub>/L
- Dosage: 9 à 12 gr/l
- PH value: 3 à 3.2
- Origin : Epernay region
- Qualité : BRUT
- Type de bouteille : Standard Withe
- Wheight empty bottle : 835 g
- Wheight full bottle : 1600 g
- Cork : Traditionnal agglomerated liege

### Tasting comments :

Brilliant color with fine effervescence, rosé with coppery tint.

Nose, aromas of red fruits with toasted accent.

In the mouth, an alliance of a feeling of maturity and obvious freshness.

### 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	Bottle 75 cl
10,8	24,5	33,0	18,0	6

Pallet 480 bottles - 750 ml				
Wheight	Witdh	Length	Height	Carton
Kg	cm	cm	cm	Cartonsx6
864,0	80,0	120,0	157,0	80