



## BRUT DARGENT ICE

<b>Designation :</b>	QUALITY SPARKLING WHITE WINE
<b>Vintage :</b>	2017
<b>Grape varieties :</b>	100% Chardonnay
<b>Vinification :</b>	Fermentation at a very low temperature to preserve all the aromas. Second fermentation in bottles during 9 months
<b>Soil :</b>	Mostly clay and limestone soils.
<b>Country origin :</b>	.
<b>Sensory characteristic :</b>	
 <b>Colour :</b>	Pale yellow with green tint.
 <b>Nose :</b>	Fruity and exotic.
 <b>Palate :</b>	Elegant and harmonic wine.
<b>Recommendations :</b>	As an aperitif and with desserts.
<b>Serving condition in C° :</b>	6 - 8 °C
<b>Alcohol content :</b>	11
<b>Cellar potential :</b>	1 year
<b>Acidity G/L :</b>	0



<b>Product code :</b>	668803
<b>Bottle type :</b>	0,75 CHAMPENOISE ALL BOUC VERT
<b>Capacity :</b>	0.75 L
<b>Empty bt weight / size in mm :</b>	0.775 Kg / L 85.9 x l 85.9 x h 300
<b>Full bt weight :</b>	1.525 Kg
<b>Case weight / size in mm :</b>	9.321 Kg / L 353 x l 230 x h 158
<b>Cubic Capacity :</b>	0.013 m <sup>3</sup>
<b>Units per Case :</b>	6
<b>Number of layers :</b>	7
<b>Number of cartons per layer :</b>	10
<b>Number of cartons per palett :</b>	70
<b>Palett weight :</b>	652.47 Kg
<b>Bottle Barcode :</b>	3570590109386
<b>Carton Barcode :</b>	3570591012678

