

GRAND IMPERIAL



Imported by Accolade Brands, Inc. Studio City, CA www.AccoladeBrands.com - Email info@accoladebrands.com

PRODUCED IN FRANCE BY GRAND IMPERIAL

“GRAND IMPERIAL”

CHARMAT METHOD FRENCH SPARKLING WINE



| | |
|------------------------|--|
| <u>Grape-Variety</u> : | 100% Ugni blanc |
| <u>Brand</u> : | GRAND IMPERIAL |
| <u>Presentation</u> : | Green glass bottle 750ml Natural cork Heavy Foil |

Palletization/Loading :

6-bottles case

Sizes : (Lxlxh) 260x 170x320 mm

Weight : 8,230kg

84 cs x 6/1 on EURO pallet

4 layers of 21cases

Sizes (lxLxh) : 80 x 120 x 143 cm

2100 cs x 6/1 in one 20' dry (in average)

12bottles-case

Sizes: (Lxlxh) 350x260x325 mm

Weight : 16,66 kg

55 cs x 12/1 on VMF pallet

5 layers of 11cases

Sizes(Lxlxh) :100x 120x 192cm

994 cs x 12/1 in one 20' dry

Analytical information:

Composition :

Total Acidity (g/1 H₂S₀₄) :

Volatile Acidity (g/1 H₂S₀₄) :

Alcoholic strength :

Sugar :

Total 502 (mg/1) :

pH

Bacteriology

Blanc de Blancs basis wines

4 +/- 0,5

<0,6

10+/- 0,5%

12g/1 for brut - 37g/1 for demi-sec

<200

3,2 +/- 0,5

Absence of flora which could cause refermentation

Organoleptic characteristics: Made 100% from Ugni Blanc selected from different vineyards, it is vibrant as an aperitif and bold enough to accompany hors d'oeuvres. A fine bead and an ethereal bouquet with hints of apple and citrus fruit carry through to the palate and there is balanced but mouth-tingling acidity which enhances the lingering finish.