



The company CELENE is specialized since 1947 in the production of sparkling wines. Located in Haux, in the heart of the Entre-Deux-Mers, it owes its know how to its underground galeries built from the limestone rock of the right Garonne river bank in the XVIIIth century.





CELENE AMETHYSTE Brut

Blanc de Noirs

AOC Crémant de Bordeaux

Harvest: hand-picked

Vinification: traditional method, second fermentation in bottle,

natural yeast

Ageing: 24 months in our natural limestone galleries

Blend: Cabernet Franc, Merlot

Alcohol: 12,5%

Tasting notes: On the palate, this wine has a beautiful structure with redcurrants aromas combined with a good freshness and length. Combining strength and rare finesse, this cremant highlights minerality.

To be served between 5°C and 8°C in an ice bucket.

Pallet placing:

Euro pallet 800x1200	VMF pallet 1000x1200
Case of 6	Case of 12
Bottles: 480 Box size: 279 x 188 x 336 Boxes / layer: 16 Layers / pallet: 5 Boxes / pallet: 80	Bottles: 600 Box size: 384 x 290 x 339 Boxes / layer: 10 Layers / pallet: 5 Boxes / pallet: 50

Maison Celene

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