



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 CUVÉE ROYALE Rosé Brut

AOC Crémant de Bordeaux



Harvest: hand-picked

Vinification: traditional method, second fermentation in bottle,

natural yeast

Ageing: 12 months in our natural typical limestone galleries

Blend: 85% Cabernet Franc 15% Merlot

Alcohol: 12%

Tasting notes: Aged for 12 months. Bright color, persistent and fine bubbles. In the nose, the freshness is surprising you so do the aromatic notes of red fruits in the mouth. An explosion of flavors with a long and fruity final.

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

Pallet placing:

Euro pallet 1000x1200	VMF pallet 1000x1200
Case of 6	Case of 12
Bottles: 360 Box size: 318 x 209 x 327 Boxes / layer: 12 Layers / pallet: 5 Boxes / pallet: 60	Bottles: 480 Box size: 422 x 312 x 323 Boxes / layer: 8 Layers / pallet: 5 Boxes / pallet: 40

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Maison Celene

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