



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 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: 50% Cabernet Franc, 30% Sémillon, 20% Muscadelle

Alcohol: 12%

Tasting notes: Gold pale color, nervous bubbles. In the nose, notes of acacias and citrus fruits mingle with aromas of spices and coffee. In the mouth, the structure is balanced and fine, the finish is long and fruity.

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

Maison Celene

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