

Paul Louis

Méthode Traditionnelle

Designation: Traditional Method (non AOC)

Process: Bottle fermentation according to "Traditional Method"

Grape-variety: 100% Chenin

Origin: Loire (France)

Bottling place: Saumur (Loire region / France)

Ageing: 9 months minimum

Dosage: Brut (sugar between 10 – 15 g/l)

Logistic details:

Carton of 6 bottles (upright)
Dimensions: (LxHxh) 32,5 x 26,5 x 18 cm
Weight: 9 Kg

76 cs x 6/1 on EURO pallet
4 layers of 19 cartons
Dimensions (LxHxh): 80 x 120 x 145 cm
Weight: 710 Kg

Tasting Notes: Great finesse of the bubbles, fine and persistent effervescence.
Complex aromas of white fruits, broom and camomile.
Full mouth, long and soft with fruity notes of peach and citrus fruits.

To be tasted preferably between 6-8°C.
To be shared with family or friends for an aperitif or for any other occasion.



Lambrecht

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