

## SALASAR CARTE ROSE

Grape varieties: Chardonnay and Chenin 90 %, Pinot noir 10 %

Origin: The Maison SALASAR, located in the Upper Aude Valley

at Campagne sur Aude, was founded in 1890.

**Vinification:** The grapes are entirely hand-picked and placed in crates of 350kg. They are gently pressed and fermented

at controlled temperatures of 16°C. Made using the traditional method with no addition of CO2 and then aged

for a minimum of 12 months.

Country origin : FRANCE

Sensory characteristic:

Colour: A lovely glimmering pale pink colour.

Nose:

A mineral nose typical of the Chardonnay and Pinot Noir

grapes that make up this cuvee.

Palate: A frank, fresh attack accompanied by delicate bubbles.

Subtle aromas of raspberry and small red berries in the

mouth. Remarkable acidic balance and length giving an

overall sensation of elegance.

**Recommendations:** A Crémant which is rich and smooth with superb tension

and a fresh finish making it perfect for aperitif.

Serving condition in C°: 7°C
Alcohol content: 11.5

Cellar potential: 2 to 3 years

Acidity G/L:



Product code: 101264

**Bottle type:** 0,75 CHAMPENOISE ALL BOUC BLC

Capacity: 0.75 L

Empty bt weight / size in mm: : 0.77 Kg / L 85.9 x I 85.9 x h 300

Full bt weight: 1.52 Kg

Case weight / size in mm : 18.8 Kg / L 360 x I 271 x h 330

0.032 m<sup>3</sup> **Cubic Capacity:** Units per Case: 12 Number of layers: 5 Number of cartons per layer: 10 Number of cartons per palett : 50 Palett weight: 940 Kg **Bottle Barcode:** 641586353991 3300304000391 Carton Barcode:

