

ELYSEE | FRANCE

Historically important on the French sparkling wine market, the producer was at the root of the modernization of sparkling wine production and is also a leading French sparkling wine producer.



ELYSEE BRUT INFORMATION



- Grape Variety: 100% Ugni Blanc
- Total Acidity: 3.4 à 6 g/l d'H₂SO₄
- Residual Sugar: Brut 12 g/l +/- 2g/l
- ABV: 10.5%
- PH: <3.6

PROCESS

This sparkling wine is produced according to the Charmat process by second natural fermentation in cuvee close. The basis wines are carefully selected and treated before fermentation. Then they receive an addition of grape must and yeasts creating the formation of bubbles. After fermentation, the wines are filtered before bottling.

TASTING NOTES

Fresh and fruity nose. The flavor profile reveals apple, pear and a yeasty undertone. Refreshing lemon-crisp finish.



Item	Bottles per case	Cases per Pallet	UPC
Elysee 750ml	12 btls per case	55 cases per pallet = 11 cs x 5 layers	6 54029 00123 6
Elysee 187ml	24 btls per case	60 case per pallet = 10 cs x 6 layers	6 540 290 0152 6