

Your Logo  CHAMPAGNE CLERAMBAULT		TECHNICAL SHEET with Allergens & Tasting Notes			Distributed to the UK by 	
Bottle Size		75	cl	Product Name	CHAMPAGNE BLANC DE BLANC MILLÉSIMÉ 2021	
Alcohol by Volume		12	%			
Production Area		CHAMPAGNE, FRANCE				
Grapes		100% Pinot Noir				
Colour		White		Alivini Product Code	CHA-CLERAMBAULT--03D	
Method		Classico/Champenoise				
Vinification		First fermentation in stainless steel vats. Second fermentation in the bottle, followed by a minimum of 2 years ageing before disgorgement and dosage.				
Product Picture		Tasting Notes and Wine Pairing				
		With a pale golden hue, this Champagne reveals a very floral nose, dominated by white flower notes and a subtle chalky touch, offering an airy and refined impression. On the palate, it is lively and juicy, with delicate flavors of Reine-Claude plums. Perfect with a seafood platter, it also pairs beautifully with dishes such as skate with brown butter, wild sea bass in a salt crust, lobster, scallops, and delicate white fish. It complements light poultry preparations, creamy cheeses, and even mild, subtly flavored vegetable dishes.				
INGREDIENTS				VALUES		
List of Ingredients		%		ENERGY		Each 100ml
Grapes		99.99		KJ		271
Sulphites		0.01		Kcal		65
CLOSURE TYPE		Dropdown Menu		ALLERGENS		
Select one of the following options: Natural Cork, Synthetic Corks, Sparkling Wine Cork, Screw Cap (Stelvin), Diam, VINO-LOK/VINOSEAL, Helix corks, or Crown caps		Diam		Contains SULPHUR DIOXIDE / SULPHITES (>10 ppm)		
				Contains EGG (used in fining: e.g. egg albumin)		
				Contains FISH (used in fining: e.g. isinglass)		
				Contains MILK (used in fining: e.g. casein or potassium caseinate)		
				Contains GLUTEN & products made from GLUTEN		
				Contains CELERY & products made from CELERY		
				Contains NUTS (shell and nuts) + products made from NUTS		
				Contains PEANUTS & products made from PEANUTS		
				Contains SOYA & products made from SOYA		
				Contains MUSTARD & products made from MUSTARD		
				Contains SESAME SEEDS & products made from SESAME SEEDS		
				Contains LUPINS		
				Contains MOLLUSCS & CRUSTACEANS		
RESIDUAL SUGAR		g/L				
BRUT ZERO (0-3 g/L = Bone Dry); EXTRA BRUT (0-6 g/L = Bone Dry); BRUT (0-12 g/L = Dry); EXTRA DRY (12-17 g/L = Fruity) SEC (17-32 g/L = Off-Dry) DEMI SEC (32-50 g/L = Sweet)		9				
Total Acidity (TA)		g/L		DIETARY SUITABILITY		
The combined amount of all the natural acids present in the wine, primarily tartaric and malic acids.		3.97		CERTIFIED VEGAN		
				CERTIFIED VEGETARIAN		
Wine PH levels		pH		CERTIFIED ORGANIC		
Indicate the pH of the wine (a number, usually between 2.9 and 4.0).		3.03		CERTIFIED BYODINAMIC		
				SUITABLE for VEGANS		
STORAGE CONDITIONS				SUITABLE for VEGETARIANS		
Keep between 12 and 14°C						
ISSUED BY		DATE		APPROVED BY		DATE
Jean-Noël GIRARD		25/11/2025		GDT		25.11.2025