Your Logo

CHAMPAGNE CLERAMBAULT

TECHNICAL SHEET with Allergens & Tasting Notes

Distributed to the UK by alivini Since 1975

Bottle Size	75	cl
Alcohol by Volume	12	%
Production Area	CHAMPAGNE, FRANCE	
Grapes	85% Pinot Noir, 15% Chardonnay	
Colour	Rosé	
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 Name	CHAMPAGNE ROSÉ BRUT
Alivini Product Code	CHA-CLERAMBAULT--02D

Product Picture

Tasting Notes and Wine Pairing

This Champagne, with its lovely light salmon hue, reveals a clean and precise nose, with gourmand aromas of white fruits such as peach, enhanced by tangy notes. On the palate, the attack is fresh and invigorating, accompanied by fruity flavors, particularly small red fruits like raspberry and currant.
Ideal for a cocktail reception, it pairs perfectly with sushi and sashimi, as well as other seafood such as oysters, scallops, and prawns. It also complements light poultry dishes, fresh goat cheeses, and delicate appetizers. For a touch of elegance, it works beautifully with fruit-based desserts, tarts, and berry salads.

INGREDIENTS

List of Ingredients	%
Grapes	99.99
Sulphites	0.01

VALUES

ENERGY	Each 100ml
KJ	271
Kcal	65

ALLERGENS	Y	N
Contains SULPHUR DIOXIDE / SULPHITES (>10 ppm)	x	
Contains EGG (used in fining: e.g. egg albumin)		x
Contains FISH (used in fining: e.g. isinglass)		x
Contains MILK (used in fining: e.g. casein or potassium caseinate)		x
Contains GLUTEN & products made from GLUTEN		x
Contains CELERY & products made from CELERY		x
Contains NUTS (shell and nuts) + products made from NUTS		x
Contains PEANUTS & products made from PEANUTS		x
Contains SOYA & products made from SOYA		x
Contains MUSTARD & products made from MUSTARD		x
Contains SESAME SEEDS & products made from SESAME SEEDS		x
Contains LUPINS		x
Contains MOLLUSCS & CRUSTACEANS		x

CLOSURE TYPE	Dropdown Menu
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

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)	10

Total Acidity (TA)	g/L
The combined amount of all the natural acids present in the wine, primarily tartaric and malic acids.	3.82

Wine PH levels	pH
Indicate the pH of the wine (a number, usually between 2.9 and 4.0).	3.11

DIETARY SUITABILITY	Y	N
CERTIFIED VEGAN		x
CERTIFIED VEGETARIAN		x
CERTIFIED ORGANIC		x
CERTIFIED BYODINAMIC		x
SUITABLE for VEGANS	x	
SUITABLE for VEGETARIANS	x	

STORAGE CONDITIONS
Keep between 12 and 14°C

ISSUED BY	DATE
Jean-Noël GIRARD	25/11/2025

APPROVED BY	DATE
GDT	25.11.2025