

# Les Caves Richemer

Your stopover between land and sea



AGDE - MARSEILLAN

## Terre & Mer Brut

Méthode traditionnelle

*Dry and sparkling with finesse*

### Terroir



**Soil:** The Mediterranean waterfront is mainly composed of tertiary sediments (sand and clay) and quaternary (gravel).

**Climate:** Mediterranean, influenced by the Etang de Thau which gives a specific moisture and freshness imperative for making the finest white wines.

**Varietal:** 100% Terret (local varietal)

### Wine tasting



**Colour:** Very lively yellow with grey hues.

**Nose:** Blackcurrant and mandarin flavors.

**Mouth:** Frank attack, elegant and long mouth, fine bubbles.



**Recommended serving temperature:** Between 8° and 10° C.



**Perfect accompaniment with:** As an aperitif, cocktail, petits fours, sorbets.

**Ageing potential:** 2 to 3 years.

### Specifications

#### Terre & Mer Brut

#### Bottle

#### Packaging

#### Palletisation

Grape variety: 100 % Terret	Colour: White	Type: special veuve Ambal antique	Carton box 6 bottles laid	Returnable 120x80 Euro-pallets	Number of layers: 4
Alcohol: 12% alcohol per volume	Region: Languedoc, France	Content: 75 cl	Box weight: 9.2 kg	Number of boxes per layer: 19	Total number of bottles: 456
quality sparkling wine	EAN Product code: 3760021480553	Height: 320 mm	Box size (mm): H325 x L180 x W270	Total weight of pallet: 719 kg	Pallet height: 145 cm
		Weight: 1.5 kg			

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1, rue du progrès, B.P. 20 - F-34340 MARSEILLAN  
Tel. + (33) 04 67 77 20 16 - Fax + (33) 04 67 77 62 50  
Email: [contact@richemer.fr](mailto:contact@richemer.fr) - [www.richemer.fr](http://www.richemer.fr)  
N° Siren (business ID): 776 012577 000 16 159 G  
Intra-community VAT n°: FR 10776012577

