



G.D.C.

<b>COMMERCIAL NAME</b>							
<b>LEGALE NAME</b>							
<b>BRAND</b>		POL DE RENIER					
<b>ORIGIN</b>		FR					
<b>CUSTOM TARIFF NUMBER</b>		22041098					
<b>NET VOLUME IN LITERS</b>		0,750					
<b>% ALCOHOL</b>		11,00					
PACKAGING							
UNIT	GROSS WEIGHT		EAN CODE	DIMENSIONS (HxLxL in mm)			QUANTITY
PC	1322	g	3438931007596	315	83	83	
CARTON	8,1	Kg	13438931007593	322	172	258	6
LAYER		Kg		322	800	1200	126
PALLET	699	Kg		1438	800	1200	504



PRODUCT SPECIFICATION	
<b>INGREDIENTS</b>	European white wine
<b>GRAPE VARIETY</b>	NC
<b>VINTAGE</b>	
<b>WINEMAKING</b>	
<b>DDM/DLC</b>	2 years from the production date (see indication on the bottle)
<b>STORAGE</b>	Closed package, away from light, heat, in a dry and ventilated place.
<b>APPELLATION</b>	
<b>NOTES</b>	

ORGANOLEPTIC CHARACTERISTICS	
<b>USE./PREP.</b>	Serve as an aperitif or with white meat or dry sausage.
<b>T° SERVICE</b>	8°
<b>COLOR</b>	Straw yellow
<b>ODOR</b>	Lime blossom aroma and fine nose
<b>FLAVOR</b>	

ALLERGENS / IONIZATION / GMO	
<b>ALLERGENS</b>	This product contains the following allergen(s) : Sulphur dioxide and sulphites at concentrations of more than 10 mg/kg or 10 mg/litre
<b>GMO</b>	According to Regulations EC 1829 & 1830/2003: This product does not require any labeling related to GMOs in the final product.
<b>IONIZATION</b>	Raw material(s) not subjected to ionization. Directives 1999/2/EC and 1999/3/EC of 22 February 1999 relating to foodstuffs and food ingredients treated with ionizing radiation.

NUTRITIONAL VALUE PER 100 ml					
<b>ENERGY</b>	0	Kj	0	Kcal	
<b>FAT</b>	NC			<b>g</b>	<b>SATURATED FATTY ACIDS</b> NC <b>g</b>
<b>CARBOHYDRATES</b>	NC			<b>g</b>	<b>SUGARS</b> NC <b>g</b>
<b>DIETARY FIBERS</b>	NC			<b>g</b>	<b>PROTEINS</b> NC <b>g</b>
<b>SALT</b>	NC			<b>g</b>	

MICROBIOLOGICAL & PHYSICO-CHEMICAL CHARACTERISTICS					
<b>TOTAL BACTERIA COUNT</b>	NA		<b>Cfu/g</b>	<b>ACIDITY</b>	NC ± g/l
<b>YEAST</b>	NA		<b>Cfu/g</b>	<b>DENSITY</b>	NC ±
<b>MOLDS</b>	NA		<b>Cfu/g</b>	<b>PH</b>	NC ±
<b>BRIX</b>	NC		± 1 °B	<b>RESIDUAL SUGARS</b>	NC g/l



*Pol de Renier*  
BLANC DE BLANCS  
**BRUT**

Une sélection des meilleurs cépages confère à ce vin mousseux, de belles notes fruitées et fleuries. En apéritif, en accompagnement d'une viande blanche, un poisson, ou une poêlée de légumes, nos bulles sont là !  
A déguster frais mais non glacé.

*Een selectie van de beste druivensoorten geven deze mousserende wijn en bloemige tonen. Als aperitief, of als begeleider van wit vlees, vis of een gebakken groentegericht, onze bubbels zijn er! Geniet gekoeld, maar niet ijskoud.*

**PRODUIT EN FRANCE  
GEPRODUCEERD IN FRANKRIJK - HERGESTELT IN FRANKREICH**

*Vin mousseux - Mousserende wijn - Schaumwein*

**11% VOL.  
750 ML**



Elaboré par/geproduceerd door/ hergestellt von :  
Compagnie Française des Grands Vins  
77220 TOURNAN EN BRIE - FRANCE  
Distribué par / verdeeld door / vertrieben von :  
G.D.C. - Rue des Verreries 44A  
6040 JUMET - BELGIQUE

100 ml : E = 285 kJ / 68 kcal

CONTIENT DES/CONTAINS: SULFITES  
ENTHÄLT SULFITE - BEVAT SULFIETEN

