



G.D.C.

COMMERCIAL NAME							
LEGALE NAME							
BRAND		CRUSAN					
ORIGIN		FR					
CUSTOM TARIFF NUMBER		22042179					
NET VOLUME IN LITERS		0,750					
% ALCOHOL		11,50					
PACKAGING							
UNIT	GROSS WEIGHT		EAN CODE	DIMENSIONS (HxLxW in mm)			QUANTITY
PC	1139	g	3760028331506	0	0	0	
CARTON	7,0	Kg	3760028337508	0	0	0	6
LAYER		Kg		0	800	1200	150
PALLET	718	Kg		0	800	1200	600



PRODUCT SPECIFICATION	
INGREDIENTS	Grapes
GRAPE VARIETY	Vin de pays Comte de Tolosan - Sud de la Grance
VINTAGE	2022
WINEMAKING	The grapes are harvested at optimum ripeness. After an eight-hour maceration on the skins, the must is settled and fermented at low temperature to obtain the best possible aromatic expression. Ageing on fine lees completes the aromatic palette of this w
DDM/DLC	This product contains 10% or more by volume of alcohol and is not labelled.
STORAGE	Closed package, away from light, heat, in a dry and ventilated place.
APPELATION	
NOTES	
ORGANOLEPTIC CHARACTERISTICS	
USE./PREP.	An excellent accompaniment to fish, white meats or simply as an aperitif
T° SERVICE	10 - 12°
COLOR	Clear, brilliant colour
ODOR	Intense and very fruity
FLAVOR	The balance on the palate is lively, giving this wine a very easy-drinking character
ALLERGENS / IONIZATION / GMO	
ALLERGENS	This product contains the following allergen(s) : Sulphur dioxide and sulphites at concentrations of more than 10 mg/kg or 10 mg/litre
GMO	According to Regulations EC 1829 & 1830/2003: This product does not require any labeling related to GMOs in the final product.
IONIZATION	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							
ENERGY	0	Kj	0	Kcal			
FAT	NC			g	SATURATED FATTY ACIDS	NC	g
CARBOHYDRATES	NC			g	SUGARS	NC	g
DIETARY FIBERS	NC			g	PROTEINS	NC	g
SALT	NC			g			
MICROBIOLOGICAL & PHYSICOCHEMICAL CHARACTERISTICS							
TOTAL BACTERIA COUNT	NA		Cfu/g	ACIDITY	NC	±	g/l
YEAST	NA		Cfu/g	DENSITY	NC	±	
MOLDS	NA		Cfu/g	PH	NC	±	
BRIX	NC		± 1 °B	RESIDUAL SUGARS			g/l

