Technical specifications

F04200

G.D.C.

COMMERCIAL NAME	
LEGALE NAME	WHITE WINE
BRAND	LA BOITE A VINS
ORIGIN	FR
CUSTOM TARIFF NUMBER	22042979
NET VOLUME IN LITERS	3,000
% ALCOHOL	12,00

70 ALCOIT	OL		12,00						
PACKAGING									
UNIT	GROSS WEIGHT		EAN CODE	DIMENSIONS (HxlxL in mm)			QUANTITY		
PC	3142	g	3700619346090	224	102	173			
CARTON	12,8	Kg	3700619346267	224	210	348	4		
LAYER		Kg		224	800	1200	44		
PALLET	717	Kg		1270	800	1200	220		



PRODUCT SPECIFICATION							
INGREDIENTS	Grapes, sulfite						
GRAPE VARIETY	Assemblage blanc						
VINTAGE	2024						
WINEMAKING	The ripe grapes are harvested in the morning, followed by direct pressing in an oxygen-free						
	environment to protect the aromas from oxidation. The juice is vinified at low temperature in						
	temperature-controlled vats. Fermentation at 16°C. Aged on fine lee						
DDM/DLC	To be consumed best 6 months after packaging						
STORAGE	After opening the bib, store in a refrigerated environment for a maximum of 9 weeks.						
APPELATION	PAYS D'OC						
NOTES							
	ORGANOLEPTIC CHARACTERISTICS						
USE./PREP.	Drink this wine chilled, as an aperitif, with a goat cheese salad, Parmesan risotto or grilled white fish						
T° SERVICE	11-14°C						
COLOR	A brilliant lemon yellow colour						
ODOR	An intense nose with floral and fruity notes						
FLAVOR	Lovely aromas of fresh pears and peaches with hints of flowers. The creamy texture is perfectly						
	balanced by a controlled acidity						
	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	294	Kj	70	Kcal						
FAT	NC			g	SATURATED FATTY AC	IDS	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		С	fu/g	ACIDITY	NC		±	g/l	
YEAST	NA		С	fu/g	DENSITY	NC			±	
MOLDS	NA		С	fu/g	PH	NC			±	
BRIX	NC		± '	1 °B	RESIDUAL SUGARS	NC		1	g/l	

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BLANC PAYS D'OC

INDICATION GÉOGRAPHIQUE PROTÉGÉE

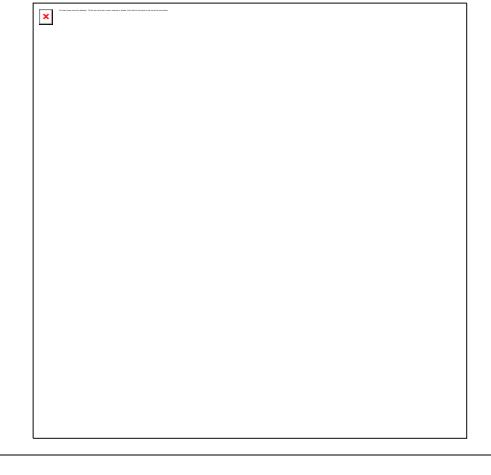
CONDITIONNÉ POUR DIVIN PERE & FILS A F11000 CARCASSONNE- FRANCE PAR EMB34268C

CONTIENT DES SULFITES – CONTAINS SULPHITES – BEVAT SULFIETEN
ENTHÄLT SULFITE / PRODUIT DE FRANCE



3L 12% vol





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GENERAL INFORMATION: info@gdc.be

PHONE: +32 71 28 11 70