



G.D.C.

0.00

COMMERCIAL NAME							
LEGALE NAME		RED WINE					
BRAND		LA BOITE A VINS					
ORIGIN		FR					
CUSTOM TARIFF NUMBER		22042984					
NET VOLUME IN LITERS		3,000					
% ALCOHOL		12,00					
PACKAGING							
UNIT	GROSS WEIGHT		EAN CODE		DIMENSIONS (HxLxW in mm)		QUANTITY
PC	3168	g	3700619346106		224	102	173
CARTON	12,9	Kg	3700619346274		224	210	346
LAYER		Kg			224	800	1200
PALLET	723	Kg			1270	800	1200



<b>PRODUCT SPECIFICATION</b>	
<b>INGREDIENTS</b>	Grapes, sulfites
<b>GRAPE VARIETY</b>	Assemblage rouge
<b>VINTAGE</b>	2024
<b>WINEMAKING</b>	The grapes are harvested at optimum ripeness. They are then destemmed and divided into two parts. One follows a modern hot maceration process before the juices are fermented at low temperatures in stainless steel tanks. This process makes it possible to e
<b>DDM/DLC</b>	To be consumed best 6 months after packaging
<b>STORAGE</b>	After opening the bib, store in a refrigerated environment for a maximum of 9 weeks.
<b>APPELLATION</b>	PAYS D'OC
<b>NOTES</b>	
<b>ORGANOLEPTIC CHARACTERISTICS</b>	
<b>USE./PREP.</b>	Enjoy this wine with grilled meat, spaghetti bolognese or soft cheese
<b>T° SERVICE</b>	14-16°C
<b>COLOR</b>	Ruby red color
<b>ODOR</b>	On the nose, aromas of red fruit, redcurrants, blackberries and notes of liquorice
<b>FLAVOR</b>	the palate is round, full-bodied and fruity
<b>ALLERGENS / IONIZATION / GMO</b>	
<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							
ENERGY	301	Kj	72	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 & PHYSICO-CHEMICAL 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	



# ROUGE VIN DE FRANCE

CONDITIONNÉ POUR DIVIN PERE & FILS A F11000

CARCASSONNE- FRANCE PAR EMB34268C

CONTIENT DES SULFITES - CONTAINS SULPHITES

BEVAT SULFIETEN - ENTHÄLT SULFITE

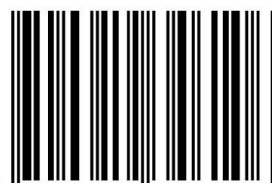
PRODUIT DE FRANCE

60541



INGREDIENTS / NUTRITION  
E(100ml) : 301kJ / 72kcal

## 3L 12% vol



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