



G.D.C.

COMMERCIAL NAME							
LEGALE NAME		ROSE WINE					
BRAND		LA BOITE A VINS					
ORIGIN		FR					
CUSTOM TARIFF NUMBER		22042980					
NET VOLUME IN LITERS		3,000					
% ALCOHOL		12,00					
PACKAGING							
UNIT	GROSS WEIGHT	EAN CODE	DIMENSIONS (HxLxW in mm)			QUANTITY	
PC	3128 g	3700619346083	224	102	173		
CARTON	12,7 Kg	3700619346250	224	210	346	4	
LAYER			224	800	1200	44	
PALLET	714 Kg		1270	800	1200	220	

PRODUCT SPECIFICATION	
INGREDIENTS	Grapes, sulfites
GRAPE VARIETY	Assemblage rosé
VINTAGE	2024
WINEMAKING	The grapes are harvested at night when temperatures are cool to avoid oxidation and preserve the freshness of the wine. As soon as they arrive at the winery, the grapes are immediately pressed. The juices are left to ferment for 15 days at 13-15°C in stail
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.
APPELLATION	PAYS D'OC IGP
NOTES	

ORGANOLEPTIC CHARACTERISTICS	
USE./PREP.	Enjoy this wine chilled as an aperitif or with roasted scallops, gravlax salmon or an exotic fruit salad.
T° SERVICE	10-12°C
COLOR	Bright pink with peach shades
ODOR	On the nose, this rosé offers aromas of pink grapefruit, wild raspberry and strawberry
FLAVOR	Well-balanced on the palate, with fresh citrus notes on the finish

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	292	Kj	70	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

DATE OF PUBLICATION 28-11-25	GENERAL INFORMATION : info@gdc.be	PHONE : +32 71 28 11 70
The figures and data in this document are indicative		



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