




COMMERCIAL NAME							
LEGALE NAME		WHITE WINE					
BRAND		LA BOITE A VINS					
ORIGIN		FR					
CUSTOM TARIFF NUMBER		22042979					
NET VOLUME IN LITERS		5,000					
% ALCOHOL		12,50					
PACKAGING							
UNIT	GROSS WEIGHT		EAN CODE	DIMENSIONS (HxLxL in mm)			QUANTITY
PC	5196	g	3700619346212	245	127	188	
CARTON	0,0	Kg		0	0	0	0
LAYER		Kg		0	800	1200	36
PALLET	0	Kg		1130	800	1200	144



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PRODUCT SPECIFICATION	
INGREDIENTS	Grapes
GRAPE VARIETY	Assemblage blanc
VINTAGE	2023
WINEMAKING	The ripe grapes are harvested in the morning. They are then pressed directly in an oxygen-free environment to protect the aromas from oxidation. The juice is vinified at low temperature in temperature-controlled tanks. Fermentation at 16°C. Aged on fin
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 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	0	Kj	0	Kcal	
FAT	NC			g	SATURATED FATTY ACIDS
CARBOHYDRATES	NC			g	SUGARS
DIETARY FIBERS	NC			g	PROTEINS
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



G.D.C.



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