




G.D.C.

COMMERCIAL NAME							
LEGALE NAME			RED WINE				
BRAND			LA BOITE A VINS				
ORIGIN			FR				
CUSTOM TARIFF NUMBER			22042984				
NET VOLUME IN LITERS			5,000				
% ALCOHOL			12,50				
PACKAGING							
UNIT	GROSS WEIGHT		EAN CODE	DIMENSIONS (HxLxL in mm)			QUANTITY
PC	5224	g	3700619346229	245	127	188	
CARTON	0,0	Kg		0	0	0	0
LAYER		Kg		0	800	1200	36
PALLET	0	Kg		1130	800	1200	144



Do not place dangerous goods in this box. The box may be used only for non-dangerous goods. See the instructions on the box for more details.

PRODUCT SPECIFICATION	
INGREDIENTS	Grapes
GRAPE VARIETY	Assemblage rouge
VINTAGE	2023
WINEMAKING	The grapes are harvested at optimum ripeness. They are then destemmed and divided into two parts. One undergoes a modern hot maceration process before the juices are fermented at low temperatures in stainless steel tanks. This process extracts and enhance
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 with grilled meat, spaghetti bolognese or soft cheese.
T° SERVICE	14-16°C
COLOR	Ruby red color
ODOR	On the nose, aromas of red fruit, currants, blackberries and notes of liquorice
FLAVOR	The palate is round, full-bodied and fruity
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 & 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.



The linked image cannot be displayed. The file may have been moved, renamed, or deleted. Verify that the link points to the correct file and location.



The linked image cannot be displayed. The file may have been moved, renamed, or deleted. Verify that the link points to the correct file and location.