




G.D.C.

COMMERCIAL NAME							
LEGALE NAME			RED WINE				
BRAND			STEPHANE BERG				
ORIGIN			FR				
CUSTOM TARIFF NUMBER			22042178				
NET VOLUME IN LITERS			0,750				
% ALCOHOL			13,00				
PACKAGING							
UNIT	GROSS WEIGHT		EAN CODE	DIMENSIONS (HxLxL in mm)			QUANTITY
PC	1192	g	3273570017915	331	74	74	
CARTON	7,4	Kg	3273575317911	336	153	231	6
LAYER		Kg		336	800	1200	150
PALLET	750	Kg		1494	800	1200	600



Do not place objects on the platform. The platform may have sharp edges, causing a serious injury and/or damage to the goods.

PRODUCT SPECIFICATION	
INGREDIENTS	Grapes
GRAPE VARIETY	Pinot noir
VINTAGE	2023
WINEMAKING	Stainless steel tank
DDM/DLC	This product contains 10% or more by volume of alcohol and is not labelled.
STORAGE	Closed package, away from light, heat, in a dry and ventilated place.
APPELATION	AOC ALSACE PINOT NOIR
NOTES	Can be kept for 2 to 5 years
ORGANOLEPTIC CHARACTERISTICS	
USE./PREP.	It will pair pleasantly with summer grilled dishes or a pael
T° SERVICE	8 - 15
COLOR	Beautiful ruby colour
ODOR	A bouquet dominated by red fruit, light tobacco and a touch of chocolate.
FLAVOR	The softness of the tannins perfectly combines with a hint of freshness, making it tender and harmonious.
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	0,3	g/l	



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