




G.D.C.

COMMERCIAL NAME							
LEGALE NAME			WHITE WINE				
BRAND			STEPHANE BERG				
ORIGIN			FR				
CUSTOM TARIFF NUMBER			22042111				
NET VOLUME IN LITERS			0,750				
% ALCOHOL			13,50				
PACKAGING							
UNIT	GROSS WEIGHT		EAN CODE	DIMENSIONS (HxLxL in mm)			QUANTITY
PC	1196	g	3273570017908	331	74	74	
CARTON	7,4	Kg	3273575317904	336	153	231	6
LAYER		Kg		336	800	1200	150
PALLET	753	Kg		1494	800	1200	600



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

PRODUCT SPECIFICATION	
INGREDIENTS	Grapes, sulfites
GRAPE VARIETY	Pinot gris
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 GRIS
NOTES	Can be kept for 1 to 3 years. Medium dry wine
ORGANOLEPTIC CHARACTERISTICS	
USE./PREP.	This racy and elegant white wine can be enjoyed on its own as an aperitif or paired with poultry and its creamy sauce, or with veal.
T° SERVICE	8 - 10
COLOR	Beautiful color with yellow reflections
ODOR	Delicate nose reminiscent of aromas of peach, notes of undergrowth, melon, and fresh fruits.
FLAVOR	Melon and fresh fruit
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	10		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.