



G.D.C.

COMMERCIAL NAME							
LEGALE NAME			WHITE WINE				
BRAND			WEINGARTNER				
ORIGIN			FR				
CUSTOM TARIFF NUMBER			22042111				
NET VOLUME IN LITERS			0,750				
% ALCOHOL			12,00				
PACKAGING							
UNIT	GROSS WEIGHT		EAN CODE	DIMENSIONS (HxLxL in mm)			QUANTITY
PC	1220	g	3273570018011	350	70	70	
CARTON	0,4	Kg	3273575318017	355	152	228	6
LAYER		Kg		355	800	1200	150
PALLET	15	Kg		1570	800	1200	600



The information provided is intended for informational purposes only. The information is not intended to be used for any other purpose. The information is not intended to be used for any other purpose.

PRODUCT SPECIFICATION	
INGREDIENTS	Grapes, sulfite
GRAPE VARIETY	Pinot blanc
VINTAGE	2023
WINEMAKING	Vinification in 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.
APPELLATION	AOC ALSACE PINOT BLANC
NOTES	Can be kept for 1 to 3 years
ORGANOLEPTIC CHARACTERISTICS	
USE./PREP.	Ideal for a buffet, white meat, eggs
T° SERVICE	8 - 12
COLOR	Pale yellow color
ODOR	Delicately fruity, subtle aromas of white flowers
FLAVOR	Nice acidity with aromas of yellow fruits and peach
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	NA			g	SATURATED FATTY ACIDS	NA	g
CARBOHYDRATES	NC			g	SUGARS	NC	g
DIETARY FIBERS	NA			g	PROTEINS	NA	g
SALT	NA			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	NC	g/l



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