




G.D.C.

COMMERCIAL NAME							
LEGALE NAME			RED WINE				
BRAND			CHAT 9 PAPE BLASON				
ORIGIN			FR				
CUSTOM TARIFF NUMBER			22042146				
NET VOLUME IN LITERS			0,750				
% ALCOHOL			15,50				
PACKAGING							
UNIT	GROSS WEIGHT		EAN CODE	DIMENSIONS (HxLxL in mm)			QUANTITY
PC	1355	g	3436965131003	303	80	80	
CARTON	8,3	Kg	3436965131102	310	180	260	6
LAYER		Kg		310	800	1200	126
PALLET	890	Kg		1700	800	1200	630



Do not place objects on the platform. The platform may only be used to transport goods. Goods must be placed on the ground floor of the warehouse.

<b>PRODUCT SPECIFICATION</b>	
<b>INGREDIENTS</b>	Grapes, sulfites
<b>GRAPE VARIETY</b>	Grenache 90% - Mourvèdre 5% - Syrah 5% -
<b>VINTAGE</b>	2023
<b>WINEMAKING</b>	Destemming, maceration for 20 to 30 days in stainless-steel tanks, with daily pump-overs and délestage. Temperature 28 to 30°C. Aging in concrete tanks to soften the tannins.
<b>DDM/DLC</b>	This product contains 10% or more by volume of alcohol and is not labelled.
<b>STORAGE</b>	Closed package, away from light, heat, in a dry and ventilated place.
<b>APPELATION</b>	CHATEAUNEUF DU PAPE CONTROLEE
<b>NOTES</b>	
<b>ORGANOLEPTIC CHARACTERISTICS</b>	
<b>USE./PREP.</b>	ideal as an accompaniment to roasted red meats or in sauce, spicy cuisine, game and cheese
<b>T° SERVICE</b>	16° - 18°
<b>COLOR</b>	Beautiful, fairly deep red color
<b>ODOR</b>	aromatic, marked by spicy notes, scents of scrubland
<b>FLAVOR</b>	The mouth is rich and full
<b>ALLERGENS / IONIZATION / GMO</b>	
<b>ALLERGENS</b>	This product contains the following allergen(s) : Sulphur dioxide and sulphites at concentrations of more than 10 mg/kg or 10 mg/litre
<b>GMO</b>	According to Regulations EC 1829 & 1830/2003: This product does not require any labeling related to GMOs in the final product.
<b>IONIZATION</b>	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.

<b>NUTRITIONAL VALUE PER 100 ml</b>							
<b>ENERGY</b>	0	<b>Kj</b>	0	<b>Kcal</b>			
<b>FAT</b>	NC			<b>g</b>	<b>SATURATED FATTY ACIDS</b>	NC	<b>g</b>
<b>CARBOHYDRATES</b>	NC			<b>g</b>	<b>SUGARS</b>	NC	<b>g</b>
<b>DIETARY FIBERS</b>	NC			<b>g</b>	<b>PROTEINS</b>	NC	<b>g</b>
<b>SALT</b>	NC			<b>g</b>			
<b>MICROBIOLOGICAL &amp; PHYSICOCHEMICAL CHARACTERISTICS</b>							
<b>TOTAL BACTERIA COUNT</b>	NA		<b>Cfu/g</b>	<b>ACIDITY</b>	NC		<b>± g/l</b>
<b>YEAST</b>	NA		<b>Cfu/g</b>	<b>DENSITY</b>	NC		<b>±</b>
<b>MOLDS</b>	NA		<b>Cfu/g</b>	<b>PH</b>	NC		<b>±</b>
<b>BRIX</b>	NC		<b>± 1 °B</b>	<b>RESIDUAL SUGARS</b>	NC		<b>g/l</b>



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