



G.D.C.

<b>COMMERCIAL NAME</b>							
<b>LEGALE NAME</b>		PINEAU					
<b>BRAND</b>		POL DE RENIER					
<b>ORIGIN</b>		FR					
<b>CUSTOM TARIFF NUMBER</b>		22042190					
<b>NET VOLUME IN LITERS</b>		0,750					
<b>% ALCOHOL</b>		17,00					
PACKAGING							
UNIT	GROSS WEIGHT		EAN CODE	DIMENSIONS (HxWxD in mm)			QUANTITY
PC	1220	g	3257150320305	276	75	75	
CARTON	7,5	Kg	13257150320302	281	175	262	6
LAYER		Kg		281	800	1200	114
PALLET	729	Kg		1555	800	1200	570

PRODUCT SPECIFICATION	
<b>INGREDIENTS</b>	Grape juice 75% - Cognac 25%
<b>GRAPE VARIETY</b>	Ugni-blanc 60% - Colombard 20% - Montils 20%
<b>VINTAGE</b>	
<b>WINEMAKING</b>	Mutation
<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>APPELLATION</b>	
<b>NOTES</b>	moderate consumption, not recommended for pregnant women, contains sulphites (allergen). the product can be consumed alone, in a cocktail or as an ingredient in cooking. it should be served chilled. the bottle must then be kept upright and cool after open
ORGANOLEPTIC CHARACTERISTICS	
<b>USE./PREP.</b>	Alone, on ice or in cocktails
<b>T° SERVICE</b>	4
<b>COLOR</b>	Straw yellow to golden reflections, limpid and brilliant.
<b>ODOR</b>	Fine nose, sufficient, slightly fruity (Mirabelle plum, ...) to floral (acacia, honeysuckle,...).
<b>FLAVOR</b>	taste: sweet and fresh attack, slightly acidic. the pleasant aromas cross the fruity and floral notes (apple, grapefruit) end of the mouth: a correct length in the mouth leaves a note of freshness.
ALLERGENS / IONIZATION / GMO	
<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.

NUTRITIONAL VALUE PER 100 ml							
<b>ENERGY</b>	644	Kj	154	Kcal			
<b>FAT</b>	0			g	<b>SATURATED FATTY ACIDS</b>	NC	g
<b>CARBOHYDRATES</b>	13			g	<b>SUGARS</b>	NC	g
<b>DIETARY FIBERS</b>	NC			g	<b>PROTEINS</b>	0,2	g
<b>SALT</b>	NC			g			

MICROBIOLOGICAL & PHYSICO-CHEMICAL CHARACTERISTICS					
<b>TOTAL BACTERIA COUNT</b>	NA	Cfu/g	<b>ACIDITY</b>	3,5	± g/l
<b>YEAST</b>	NA	Cfu/g	<b>DENSITY</b>	NC	±
<b>MOLDS</b>	NA	Cfu/g	<b>PH</b>	<4,5	±
<b>BRIX</b>	NC	± 1 °B	<b>RESIDUAL SUGARS</b>	140	g/l

DATE OF PUBLICATION 28-11-25	GENERAL INFORMATION : info@gdc.be	PHONE : +32 71 28 11 70
The figures and data in this document are indicative		



G.D.C.

