Grandes Dist
Rue des Verreries 44a
B-6040 Jumet - BELGIUM

Technical specifications

F45351

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COMMERC	CIAL NAME								The bland anappropriate in deplaced. The 1th may have been recond, received, or dicted, finely that the beautiful control the and footbox.	-
LEGALE NAME			PINEAU	PINEAU						
BRAND			BUISSAC	BUISSAC						
ORIGIN			FR	FR						
CUSTOM	CUSTOM TARIFF NUMBER 22042190									
NET VOLU	ME IN LITER	RS	0,750	0,750						
% ALCOH	OL		17,00	17,00						
PACKAGING										
UNIT	GROSS W	EIGHT	EAN CODE	DIMENSIONS (HxtxL in mm)		QUANTITY				
PC	1198	g	3257150320244	276	75	75				
CARTON	7,4	Kg	13257150320241	281	175	262	6			
LAYER		Kg		281	800	1200	114			
PALLET	717	Kg		1555	800	1200	570			

	PRODUCT SPECIFICATION							
INGREDIENTS	must (grape juice) and brandy of cognac							
GRAPE VARIETY	Merlot 90% -Cabernet 10%							
VINTAGE								
WINEMAKING	pineau des charentes is a mistelle obtained by mixing grape juice produced in the appellation area							
	with cognac brandy from the previous year. grape juice and cognac brandy must come from the same							
	farm. this Pineau will then be matured in the woods to ensu							
DDM/DLC	This product contains 10% or more by volume of alcohol and is not labelled.							
STORAGE	Store at room temperature and protect from sunlight. After opening, keep cool (in the refrigerator).							
APPELATION	PINEAU DES CHARENTES CONTROLEE							
NOTES								
ORGANOLEPTIC CHARACTERISTICS								
USE./PREP.	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							
T° SERVICE	Servir frais							
COLOR	fine, sufficient nose, aromas of red fruits (currant, raspberry).							
ODOR	fine, sufficient nose, aromas of red fruits (currant, raspberry).							
FLAVOR	taste: sweet and supple attack. aromas of red fruits							
	finish: a correct length in the mouth leaves a fruity note.							
	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	661	Kj	158	Kcal						
FAT	NC			g	SATURATED FATTY ACI	DS	NC		g	
CARBOHYDRATES	13			g	SUGARS		NC		g	
DIETARY FIBERS	NC			g	PROTEINS		0,2		g	
SALT	NC			g						
MICROBIOLOGICAL & PHYSICOCHEMICAL CHARACTERISTICS										
TOTAL BACTERIA COUNT	NA		(Cfu/g	ACIDITY	2,5		±	g/l	
YEAST	NA		(Cfu/g	DENSITY	1042,7	7		÷	
MOLDS	NA		(Cfu/g	PH	<4			±	
BRIX	NC		±	1 °B	RESIDUAL SUGARS	>125			g/l	

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The figures and data in this document are indicative						

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