




COMMERCIAL NAME							
LEGALE NAME			RED WINE				
BRAND			DOMAINE VAUCROZE				
ORIGIN			FR				
CUSTOM TARIFF NUMBER			22042146				
NET VOLUME IN LITERS			0,750				
% ALCOHOL			15,00				
PACKAGING							
UNIT	GROSS WEIGHT		EAN CODE	DIMENSIONS (HxLxL in mm)			QUANTITY
PC	1150	g	3436963101008	300	80	80	
CARTON	7,1	Kg	3436960772294	305	165	248	6
LAYER		Kg		305	800	1200	126
PALLET	761	Kg		1700	800	1200	630



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

PRODUCT SPECIFICATION	
INGREDIENTS	Grapes, sulphites
GRAPE VARIETY	Grenache 70% - Carignan 10% - Marselan 10% - Mourvèdre 10%
VINTAGE	2023
WINEMAKING	Destemming, maceration in stainless-steel tanks for 15 to 20 days, with daily pump-overs and délestage. Fermentation temperature 28 to 30°C. Aging in concrete tanks.
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	COTES DU RHONE AOP
NOTES	
ORGANOLEPTIC CHARACTERISTICS	
USE./PREP.	Ideal for Mediterranean cuisine, including spicy dishes, sauces, game and stewed red meat.
T° SERVICE	14 - 16
COLOR	Very deep red
ODOR	Grenache brings power.
FLAVOR	Pleasant and round on the palate. This wine can be kept for 5 to 10 years.
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	NC		g/l



G.D.C.



The image cannot be displayed. Your computer may not have enough memory to open the image, or the image may have been moved. Restart your computer, and open the file again. If the red X still appears, you may have to delete the image and then insert it again.



The image cannot be displayed. Your computer may not have enough memory to open the image, or the image may have been moved. Restart your computer, and open the file again. If the red X still appears, you may have to delete the image and then insert it again.