




G.D.C.

COMMERCIAL NAME							
LEGALE NAME			SPARKLING WHITE				
BRAND			PUITS DES MOINES				
ORIGIN			FR				
CUSTOM TARIFF NUMBER			22041093				
NET VOLUME IN LITERS			0,750				
% ALCOHOL			12,00				
PACKAGING							
UNIT	GROSS WEIGHT		EAN CODE	DIMENSIONS (HxLxL in mm)			QUANTITY
PC	1534	g	3187853493122	321	86	86	
CARTON	9,4	Kg	3187853493627	330	183	264	6
LAYER		Kg		330	800	1200	114
PALLET	730	Kg		1470	800	1200	456



Do not place dangerous goods in this box. The box may be used only for non-dangerous goods. See the instructions for more information.

PRODUCT SPECIFICATION	
INGREDIENTS	Grapes, sulfites
GRAPE VARIETY	Pinot Blanc
VINTAGE	
WINEMAKING	
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	CREMANT D'ALSACE AOP
NOTES	Clay-limestone soil - Aging potential of 1 to 3 years.
ORGANOLEPTIC CHARACTERISTICS	
USE./PREP.	The freshness of this wine makes it perfect for an evening, from aperitif to a complete dinner, provided the meal is fish-based.
T° SERVICE	4 - 6
COLOR	Fine and elegant bubbles
ODOR	Delicate and harmonious nose with notes of white flowers
FLAVOR	Harmonious, carried by a lovely freshness.
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	6	g
DIETARY FIBERS	NC			g	PROTEINS	NC	g
SALT	NC			g			
MICROBIOLOGICAL & PHYSICO-CHEMICAL CHARACTERISTICS							
TOTAL BACTERIA COUNT	NA		Cfu/g	ACIDITY	5 / H2SO4		± g/l
YEAST	NA		Cfu/g	DENSITY	NC		±
MOLDS	NA		Cfu/g	PH	NC		±
BRIX	NC		± 1 °B	RESIDUAL SUGARS			g/l



G.D.C.



The linked image cannot be displayed. The file may have been moved, renamed, or deleted. Verify that the link points to the correct file and location.



The linked image cannot be displayed. The file may have been moved, renamed, or deleted. Verify that the link points to the correct file and location.