



G.D.C.

COMMERCIAL NAME							
LEGALE NAME		la vie en bio white 12.5% 18.7cl					
BRAND		LA VIE EN BIO					
ORIGIN		FR					
CUSTOM TARIFF NUMBER		22042183					
NET VOLUME IN LITERS		0,250					
% ALCOHOL		12,50					
PACKAGING							
UNIT	GROSS WEIGHT		EAN CODE	DIMENSIONS (HxLxL in mm)			QUANTITY
PC	452	g	3552657020568	0	0	0	
CARTON	5,6	Kg	3552655033584	0	0	0	12
LAYER		Kg		0	800	1200	252
PALLET	842	Kg		0	800	1200	1764

PRODUCT SPECIFICATION	
INGREDIENTS	Grapes
GRAPE VARIETY	
VINTAGE	
WINEMAKING	night harvest to maintain freshness and preserve the primary aromas, thus avoiding any risk of oxidation. gentle pressure. fermentation at low temperature under thermoregulation in stainless steel tanks. maturation on fine lees until December.
DDM/DLC	This product contains 10% or more by volume of alcohol and is not labelled.
STORAGE	Closed package, upright, protected from light, heat
APPELATION	white france wine – organic life (fr-bio-01)
NOTES	

ORGANOLEPTIC CHARACTERISTICS	
USE./PREP.	to serve as an aperitif. goes well with white meats, grilled fish and goat cheeses.
T° SERVICE	Frais vers 8-10°C.
COLOR	shimmering golden color with green reflections
ODOR	predominant citrus aromas, enhanced by notes of almonds and toast on the finish
FLAVOR	lively and fresh attack, full of fruit. this wine persists deliciously in the mouth.

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 & PHYSICOCHEMICAL 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	g/l



G.D.C.

