




G.D.C.

COMMERCIAL NAME							
LEGALE NAME			la vie en bio rose 15% 18.7cl				
BRAND			LA VIE EN BIO				
ORIGIN			FR				
CUSTOM TARIFF NUMBER			22042184				
NET VOLUME IN LITERS			0,250				
% ALCOHOL			12,50				
PACKAGING							
UNIT	GROSS WEIGHT		EAN CODE	DIMENSIONS (HxLxL in mm)			QUANTITY
PC	452	g		0	0	0	
CARTON	5,6	Kg		0	0	0	12
LAYER		Kg		0	800	1200	252
PALLET	842	Kg		0	800	1200	1764



Do not place any other labels on the package. The following labels must be placed on the package: the label on the back of the package.

PRODUCT SPECIFICATION	
INGREDIENTS	Grapes
GRAPE VARIETY	
VINTAGE	
WINEMAKING	This wine is a saignée rosé, which means that the whole grapes are first macerated in vats, then the juice is separated from the pulp and set aside in stainless steel vats. after cold static settling, alcoholic fermentation takes place in stainless steel
DDM/DLC	This product contains 10% or more by volume of alcohol and is not labelled.
STORAGE	
APPELATION	French rosé wine – organic life (fr-bio-01)
NOTES	
ORGANOLEPTIC CHARACTERISTICS	
USE./PREP.	serve as an aperitif and with entrees. ideal companion throughout a meal including a fresh fruit salad. a perfect celebratory wine around a barbecue or at a picnic.
T° SERVICE	Servir à 8 – 10°C.
COLOR	rosé of remarkable brilliance, with deep purple reflections
ODOR	lively and intense nose, develops typical aromas of small red fruits and enhanced with floral notes
FLAVOR	fresh and lively palate with aromas of fruit and elegant notes of peonies
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		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.