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

Technical specifications

FL1107

- G.D.C.

COMMER	CIAL NAME								The letted aways control for displays to the cared the and bootle.	ni. The library he
LEGALE N	AME		Chateau Tour Calor	Chateau Tour Calon Montagne-Saint-Emilion 13.5% 75cl						
BRAND			CHÂTEAU TOUR CA	CHÂTEAU TOUR CALON						
ORIGIN			FR	FR						
CUSTOM TARIFF NUMBER			22042142	22042142						
NET VOLU	ME IN LITER	RS	0,750	0,750						
% ALCOH	OL		13,50	13,50						
			PACKAGING							
UNIT	GROSS WEIGHT		EAN CODE	DIMEN	SIONS	(HxlxL in mm)	QUANTITY			
PC	1240	g		305	80	80				
CARTON	7,6	Kg	15411353310111	80	310	470	6			
LAYER		Kg		80	800	1200	60			
PALLET	779	Kg		2120	800	1200	600			

PRODUCT SPECIFICATION									
INGREDIENTS	Grapes								
GRAPE VARIETY	Merlot 83%, Cabernet 17%								
VINTAGE	2016								
WINEMAKING	very traditional with quite long macerations (+/- 36 weeks). aging in barrels of variable duration								
	depending on the year								
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	chateau tower calon mountain-saint-emilion - organic								
NOTES									
ORGANOLEPTIC CHARACTERISTICS									
USE./PREP.	serve with gratins, white and red meats but also strong cheeses								
T° SERVICE									
COLOR	dark ruby								
ODOR	complex, hints of candied fruit and vanilla								
FLAVOR	round and supple on the palate, very balanced with a pronounced aftertaste								
	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.								

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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	NA C		u/g ACIDITY		NC		± g/l		
YEAST NA		С	fu/g	DENSITY NC				±		
MOLDS	NA		С	fu/g	PH	NC			±	
BRIX	NC		± '	1 °B	RESIDUAL SUGARS			8	g/l	

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