Rue des Verreries 44a B-6040 Jumet - BELGIUM

Technical specifications

FL2214

G.D.C.

		G.D.C.							
COMMER	CIAL NAME								The field incurrence for deployed. The 16 may have deen moved, resurred, or defect, lamb that the 36 main to the core of the set footbox.
LEGALE N	AME		RED WINE	RED WINE					
BRAND			CHÂTEAU LAFITTE	CHÂTEAU LAFITTE					
ORIGIN			FR	FR					
CUSTOM	TARIFF NUM	IBER	22042142	22042142					
NET VOLU	IME IN LITEF	RS	0,750	0,750					
% ALCOH	OL		14,50	14,50					
			PACKAGING						
UNIT	GROSS WEIGHT		EAN CODE	DIMENSIONS (HxlxL in mm)			QUANTITY		
PC	1287	g	3490440075220	302	75	75			
CARTON	7,9	Kg	3490440675222	165	245	309	6		
LAYER		Kg		165	800	1200	60		
PALLET	807	Kg		1800	800	1200	660		

PRODUCT SPECIFICATION							
INGREDIENTS	Grapes						
GRAPE VARIETY	80% Merlot - 20% Cabernet Sauvignon						
VINTAGE	2022						
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	AOC COTES DE BORDEAUX ROUGE						
NOTES							
ORGANOLEPTIC CHARACTERISTICS							
USE./PREP.	Goes well with red meat, roast or grilled, poultry and cheese.						
T° SERVICE	Servir à température ambiante						
COLOR	Very beautiful brilliant ruby colour						
ODOR	Great aromatic complexity combining fruit aromas with spicy and toasty notes						
FLAVOR	Well-balanced and harmonious, full-bodied, fat, very nice supple and long finish.						
	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		С	fu/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	NC		g/l		

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