




G.D.C.

COMMERCIAL NAME							
LEGALE NAME			RED WINE				
BRAND			CHÂTEAU BOUTEILLEY				
ORIGIN			FR				
CUSTOM TARIFF NUMBER			22042142				
NET VOLUME IN LITERS			1,500				
% ALCOHOL			14,00				
PACKAGING							
UNIT	GROSS WEIGHT		EAN CODE	DIMENSIONS (HxLxL in mm)			QUANTITY
PC	2453	g	3366405030569	360	100	100	
CARTON	14,9	Kg	3366407101205	370	210	310	6
LAYER		Kg		370	800	1200	72
PALLET	731	Kg		1630	800	1200	288



Do not remove or alter this label. The following information is required to be printed on the label. The label must be printed in French.

<b>PRODUCT SPECIFICATION</b>	
<b>INGREDIENTS</b>	Grapes, sulphites
<b>GRAPE VARIETY</b>	Merlot 70% - Cabernet Franc 18% - Cabernet Sauvignon 12%
<b>VINTAGE</b>	2020
<b>WINEMAKING</b>	Classique bordelaise submerged marc
<b>DDM/DLC</b>	This product contains 10% or more by volume of alcohol and is not labelled.
<b>STORAGE</b>	Closed package, away from light, heat, in a dry and ventilated place.
<b>APPELATION</b>	
<b>NOTES</b>	
<b>ORGANOLEPTIC CHARACTERISTICS</b>	
<b>USE./PREP.</b>	Goes well with all kinds of dishes: "Cochonnailles", gratins, grilled red and white meat or meat in sauce (beef steak, wine sauce, poularde à la crème), as well as all your cheeses, even the strongest ones.
<b>T° SERVICE</b>	18
<b>COLOR</b>	Deep, clear, brilliant red
<b>ODOR</b>	Nose of red fruits, blackberries, toasted almond
<b>FLAVOR</b>	Beautiful structure, greedy and silky, spicy notes on the finish
<b>ALLERGENS / IONIZATION / GMO</b>	
<b>ALLERGENS</b>	This product contains the following allergen(s) : Sulphur dioxide and sulphites at concentrations of more than 10 mg/kg or 10 mg/litre
<b>GMO</b>	According to Regulations EC 1829 & 1830/2003: This product does not require any labeling related to GMOs in the final product.
<b>IONIZATION</b>	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	NC	g/l	



G.D.C.



The image cannot be displayed. Your computer may not have enough memory to open the image, or the image may have been moved. Restart your computer, and open the file again. If the red X still appears, you may have to delete the image and then insert it again.



The image cannot be displayed. Your computer may not have enough memory to open the image, or the image may have been moved. Restart your computer, and open the file again. If the red X still appears, you may have to delete the image and then insert it again.