




G.D.C.

COMMERCIAL NAME							
LEGALE NAME			RED WINE				
BRAND			CHÂTEAU BOUTEILLEY				
ORIGIN							
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	3000	g	3366407101212	0	0	0	
CARTON	3,2	Kg		0	0	0	1
LAYER		Kg		0	800	1200	18
PALLET	706	Kg		0	800	1200	216



Do not change content of this document. The file may not be used without approval of a customs broker for the purpose of this document.

<b>PRODUCT SPECIFICATION</b>	
<b>INGREDIENTS</b>	Grapes, sulfites
<b>GRAPE VARIETY</b>	Merlot 70% - Cabernet Franc 18% - Cabernet Sauvignon 12%
<b>VINTAGE</b>	2019
<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>	COTES DE BORDEAUX PROTEGEE
<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.

<b>NUTRITIONAL VALUE PER 100 ml</b>							
<b>ENERGY</b>	0	Kj	0	<b>Kcal</b>			
<b>FAT</b>	NA			<b>g</b>	<b>SATURATED FATTY ACIDS</b>	NA	<b>g</b>
<b>CARBOHYDRATES</b>	NC			<b>g</b>	<b>SUGARS</b>	NC	<b>g</b>
<b>DIETARY FIBERS</b>	NA			<b>g</b>	<b>PROTEINS</b>	NA	<b>g</b>
<b>SALT</b>	NA			<b>g</b>			
<b>MICROBIOLOGICAL &amp; PHYSICO-CHEMICAL CHARACTERISTICS</b>							
<b>TOTAL BACTERIA COUNT</b>	NA		<b>Cfu/g</b>	<b>ACIDITY</b>	NC		<b>± g/l</b>
<b>YEAST</b>	NA		<b>Cfu/g</b>	<b>DENSITY</b>	NC		<b>±</b>
<b>MOLDS</b>	NA		<b>Cfu/g</b>	<b>PH</b>	NC		<b>±</b>
<b>BRIX</b>	NC		<b>± 1 °B</b>	<b>RESIDUAL SUGARS</b>	NC		<b>g/l</b>



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.