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|----------------------|--------------|----|----------------------|--------------------------|-----|------|----------|
| COMMERCIAL NAME | | | | | | | |
| LEGALE NAME | | | RED WINE | | | | |
| BRAND | | | MAITRES VITICULTEURS | | | | |
| ORIGIN | | | FR | | | | |
| CUSTOM TARIFF NUMBER | | | 22042180 | | | | |
| NET VOLUME IN LITERS | | | 0,187 | | | | |
| % ALCOHOL | | | 13,50 | | | | |
| PACKAGING | | | | | | | |
| UNIT | GROSS WEIGHT | | EAN CODE | DIMENSIONS (HxLxL in mm) | | | QUANTITY |
| PC | 349 | g | 5411353739106 | 185 | 50 | 50 | |
| CARTON | 8,6 | Kg | 15411353739103 | 195 | 205 | 305 | 24 |
| LAYER | | Kg | | 195 | 800 | 1200 | 288 |
| PALLET | 838 | Kg | | 1710 | 800 | 1200 | 2304 |



Do not place dangerous goods in packaging. The packaging must meet certain standards in relation to weight, height and use of materials.
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| PRODUCT SPECIFICATION | |
| INGREDIENTS | Grapes, preservatives: sulphites |
| GRAPE VARIETY | Merlot |
| VINTAGE | |
| WINEMAKING | Traditional, medium maceration, liquid phase at low temperature |
| 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 | |
| NOTES | |
| ORGANOLEPTIC CHARACTERISTICS | |
| USE./PREP. | Goes well with grilled meats, charcuterie and cheese platters. |
| T° SERVICE | 14 - 16 |
| COLOR | Dunkle Granatfarbe |
| ODOR | Fruity and intense mixed with spicy notes (thyme, pepper) as well as vanilla notes |
| FLAVOR | The palate is well balanced with silky tannins |
| 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 | 340 | Kj | 81 | Kcal | | | |
| FAT | NA | | | g | SATURATED FATTY ACIDS | NA | g |
| CARBOHYDRATES | NA | | | g | SUGARS | NA | g |
| DIETARY FIBERS | NA | | | g | PROTEINS | NA | g |
| SALT | NA | | | g | | | |
| MICROBIOLOGICAL & PHYSICO-CHEMICAL CHARACTERISTICS | | | | | | | |
| TOTAL BACTERIA COUNT | NA | | Cfu/g | ACIDITY | NA | ± g/l | |
| YEAST | NA | | Cfu/g | DENSITY | NA | ± | |
| MOLDS | NA | | Cfu/g | PH | NA | ± | |
| BRIX | NA | | ± 1 °B | RESIDUAL SUGARS | NA | g/l | |



G.D.C.



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