




G.D.C.

COMMERCIAL NAME							
LEGALE NAME			RED WINE				
BRAND			MAITRES VITICULTEURS				
ORIGIN			FR				
CUSTOM TARIFF NUMBER			22042180				
NET VOLUME IN LITERS			0,750				
% ALCOHOL			13,00				
PACKAGING							
UNIT	GROSS WEIGHT		EAN CODE	DIMENSIONS (HxLxL in mm)			QUANTITY
PC	1218	g	3298020590046	312	71	71	
CARTON	7,5	Kg	3298029326844	320	152	227	6
LAYER		Kg		320	800	1200	150
PALLET	766	Kg		1430	800	1200	600



Do not place dangerous goods in this box. The box may not be used to transport dangerous goods. Do not use for other purposes.

PRODUCT SPECIFICATION	
INGREDIENTS	Grapes
GRAPE VARIETY	85% Marselan - 10% Merlot - 5% Cabernet Sauvignon
VINTAGE	
WINEMAKING	Traditional, medium vatting, 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	PAYS D'OC IGP
NOTES	
ORGANOLEPTIC CHARACTERISTICS	
USE./PREP.	Pleasantly accompanies grilled meats, cheese and charcuterie platters
T° SERVICE	18
COLOR	Dark garnet color
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	328	Kj	78	Kcal			
FAT	0			g	SATURATED FATTY ACIDS	0	g
CARBOHYDRATES	3			g	SUGARS	3	g
DIETARY FIBERS	0			g	PROTEINS	0	g
SALT	0			g			
MICROBIOLOGICAL & PHYSICO-CHEMICAL CHARACTERISTICS							
TOTAL BACTERIA COUNT	0		Cfu/g	ACIDITY	5		± g/l
YEAST	0		Cfu/g	DENSITY	0,9917		±
MOLDS	0		Cfu/g	PH	3,4		±
BRIX	0		± 1 °B	RESIDUAL SUGARS	2,5		g/l



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