Rue des Verreries 44a B-6040 Jumet - BELGIUM

**ENERGY** 

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Technical specifications

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COMMED	CIAL NAME	0.0.0.								
COMMERCIAL NAME									The beload arrange comed for displayed. The 16th may favor isom record, or secrets, or dicted. Early that the beloads to the care of the self-footbox.	
LEGALE NAME			WHITE WINE	WHITE WINE						
BRAND			CHÂTEAU POUYANN	CHÂTEAU POUYANNE						
ORIGIN			FR	FR						
CUSTOM TARIFF NUMBER			22042112	22042112						
NET VOLUME IN LITERS			0,750	0,750						
% ALCOHOL			12,00	12,00						
			PACKAGING							
UNIT GROSS WEIGHT		EAN CODE	DIMENSIONS (HxtxL in mm) QUANTITY							
PC	1247	g	3494792015217	320	74	74				
CARTON	7,7	Kg	3494792015262	160	305	241	6			
LAYER		Kg		160	800	1200	72			
PALLET	845	Kg		1590	800	1200	648			

PRODUCT SPECIFICATION						
INGREDIENTS	Grapes					
GRAPE VARIETY	Sémillon 90% - Sauvignon 10%					
VINTAGE	2023					
WINEMAKING	In temperature-controlled vats, cold precipitation and bottled the following spring.					
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.	Ideal with fish, seafood, shellfish and raw vegetables.					
T° SERVICE	8 - 10°					
COLOR	Straw yellow					
ODOR	Dry and fruity					
FLAVOR	The Semillon gives finesse, roundness and length on the palate, while the Sauvignon gives fruitin					
	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.					

FAT	NC	g	SATURATED FATTY ACIDS		NC		g			
CARBOHYDRATES	NC	g	SUGARS				g			
DIETARY FIBERS	NC	g	PROTEINS		NC		g			
SALT	NC	g								
MICROBIOLOGICAL & PHYSICOCHEMICAL CHARACTERISTICS										
TOTAL BACTERIA COUNT	NA	Cfu/g	ACIDITY	NC		±	g/l			
YEAST	EAST NA Cfu/g DENSIT		DENSITY	NC			±			
MOLDS	NA	Cfu/g	PH	NC			±			
BRIX NC ± 1		± 1 °B	RESIDUAL SUGARS NC		g		<b>5/</b> l			

**NUTRITIONAL VALUE PER 100 ml** 

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