




G.D.C.

COMMERCIAL NAME							
LEGALE NAME		chardonnay brut by edmond thery 12.5% 75cl					
BRAND		EDMOND THERY					
ORIGIN		FR					
CUSTOM TARIFF NUMBER		22041098					
NET VOLUME IN LITERS		0,750					
% ALCOHOL		12,50					
PACKAGING							
UNIT	GROSS WEIGHT		EAN CODE	DIMENSIONS (HxLxL in mm)			QUANTITY
PC	1529	g	3304020002813	320	88	88	
CARTON	9,4	Kg		190	260	320	6
LAYER		Kg		190	800	1200	114
PALLET	906	Kg		0	800	1200	570





PRODUCT SPECIFICATION	
INGREDIENTS	Grapes
GRAPE VARIETY	ChardonNCy
VINTAGE	
WINEMAKING	closed tank
DDM/DLC	This product contains 10% or more by volume of alcohol and is not labelled.
STORAGE	Closed package, upright, protected from light, heat
APPELATION	chardonnay brut by edmond thery
NOTES	
ORGANOLEPTIC CHARACTERISTICS	
USE./PREP.	to serve as an appetizer
T° SERVICE	12°C
COLOR	clear, shiny colour, green and pale gold reflections
ODOR	pleasant, slightly vanilla in which domain the white flower very typical of chardonnay
FLAVOR	fine and discreet bubbles, fruity, fresh young chardonnay, floral and light fruit with white flesh, lots of roundness and freshness without aggressiveness
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	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		g/l

