



Grandes Distilleries de Charleroi S.A.

Rue des Verreries 44a
B-6040 Jumet - BELGIUM

Technical specifications

F01110

G.D.C.

COMMERCIAL NAME							
LEGALE NAME			RED WINE				
BRAND			CAMPET STE MARIE				
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	1412	g	3700619315515	297	85	85	
CARTON	8,7	Kg	3700619315522	305	184	269	6
LAYER		Kg		305	800	1200	114
PALLET	839	Kg		1525	800	1200	570



PRODUCT SPECIFICATION	
INGREDIENTS	Grapes
GRAPE VARIETY	
VINTAGE	2024
WINEMAKING	The grapes are picked early in the morning to preserve the freshness of the berries and avoid any oxidation. Fermentation takes place at a controlled temperature of 26°C to 28°C. The cap is punched down daily for 15 days to extract colour and tannins.
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.	Enjoy this slightly chilled wine with duck breast, lamb chops, mushroom pasta, ham...
T° SERVICE	14 à 16
COLOR	The colour is a brilliant ruby red
ODOR	The nose has intense black, wild strawberry and raspberry aromas followed by light notes of violet
FLAVOR	On the palate, the structure is supple and fruity, with velvety tannins. A good length reveals aromas of ripe black fruit and black pepper
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	323	Kj	77	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 & PHYSICOCHEMICAL 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	NC		g/l

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The figures and data in this document are indicative

