




G.D.C.

COMMERCIAL NAME							
LEGALE NAME			SPARKLING WINE				
BRAND			WEINGARTNER				
ORIGIN			FR				
CUSTOM TARIFF NUMBER			22041093				
NET VOLUME IN LITERS			0,750				
% ALCOHOL			12,00				
PACKAGING							
UNIT	GROSS WEIGHT		EAN CODE	DIMENSIONS (HxLxL in mm)			QUANTITY
PC	1510	g	3273570016079	320	80	80	
CARTON	0,5	Kg	3273573616078	325	174	260	6
LAYER		Kg		325	800	1200	114
PALLET	1251	Kg		1450	800	1200	456



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PRODUCT SPECIFICATION	
INGREDIENTS	Grapes, sulfites
GRAPE VARIETY	Pinot Blanc Auxerrois
VINTAGE	
WINEMAKING	Fermentation in stainless steel tank and second fermentation in bottle; aging for 14 months on slats.
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	AOC CREMANT D'ALSACE
NOTES	Can be kept for 1 to 3 years
ORGANOLEPTIC CHARACTERISTICS	
USE./PREP.	The freshness of this Crémant allows it to accompany an evening, an aperitif, white meats, and a full dinner if the latter is based on fish.
T° SERVICE	6 - 8
COLOR	Fine, elegant bubbles and slightly pale yellow
ODOR	Subtle aromas of white flower
FLAVOR	Freshness, finesse, and light roasting notes
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	NA			g	SATURATED FATTY ACIDS	NA	g
CARBOHYDRATES	NC			g	SUGARS	NC	g
DIETARY FIBERS	NA			g	PROTEINS	NA	g
SALT	NA			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	NC		g/l



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