



G.D.C.

<b>COMMERCIAL NAME</b>							
<b>LEGALE NAME</b>		RED WINE					
<b>BRAND</b>		CHATEAU PIERROUSSELL					
<b>ORIGIN</b>		FR					
<b>CUSTOM TARIFF NUMBER</b>		22042142					
<b>NET VOLUME IN LITERS</b>		0,750					
<b>% ALCOHOL</b>		14,00					
PACKAGING							
UNIT	GROSS WEIGHT		EAN CODE	DIMENSIONS (HxLxL in mm)			QUANTITY
PC	1174	g	3251092302139	300	74	74	
CARTON	7,2	Kg	3251092302146	304	152	234	6
LAYER		Kg		304	800	1200	150
PALLET	739	Kg		1366	800	1200	600

PRODUCT SPECIFICATION	
<b>INGREDIENTS</b>	Grapes
<b>GRAPE VARIETY</b>	Merlot, Cabernet Sauvignon, Cabernet Franc
<b>VINTAGE</b>	2022
<b>WINEMAKING</b>	NC
<b>DDM/DLC</b>	This product contains 10% or more by volume of alcohol and is not labelled.
<b>STORAGE</b>	Closed package, away from light, heat, in a dry and ventilated place.
<b>APPELLATION</b>	RED BORDEAUX
<b>NOTES</b>	

ORGANOLEPTIC CHARACTERISTICS	
<b>USE./PREP.</b>	It will ideally accompany a leg of lamb with herbs or goat cheeses.
<b>T° SERVICE</b>	14 - 16
<b>COLOR</b>	Dark red
<b>ODOR</b>	Notes of ripe fruit
<b>FLAVOR</b>	Fleshy and round, yet harmonious and long on the palate

ALLERGENS / IONIZATION / GMO	
<b>ALLERGENS</b>	This product contains the following allergen(s) : Sulphur dioxide and sulphites at concentrations of more than 10 mg/kg or 10 mg/litre
<b>GMO</b>	According to Regulations EC 1829 & 1830/2003: This product does not require any labeling related to GMOs in the final product.
<b>IONIZATION</b>	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							
<b>ENERGY</b>	336	Kj	80	Kcal			
<b>FAT</b>	0			g	<b>SATURATED FATTY ACIDS</b>	0	g
<b>CARBOHYDRATES</b>	1			g	<b>SUGARS</b>	0,2	g
<b>DIETARY FIBERS</b>	0			g	<b>PROTEINS</b>	0	g
<b>SALT</b>	0			g			

MICROBIOLOGICAL & PHYSICOCHEMICAL CHARACTERISTICS					
<b>TOTAL BACTERIA COUNT</b>	NA	Cfu/g	<b>ACIDITY</b>	3,3	± g/l
<b>YEAST</b>	NA	Cfu/g	<b>DENSITY</b>	NC	±
<b>MOLDS</b>	NA	Cfu/g	<b>PH</b>	3,6	±
<b>BRIX</b>	NC	± 1 °B	<b>RESIDUAL SUGARS</b>	2,15	g/l

DATE OF PUBLICATION 28-11-25	GENERAL INFORMATION : info@gdc.be	PHONE : +32 71 28 11 70
The figures and data in this document are indicative		



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