



G.D.C.

COMMERCIAL NAME							
LEGALE NAME		WHITE WINE					
BRAND		LES GARRAUDES					
ORIGIN		FR					
CUSTOM TARIFF NUMBER		22042179					
NET VOLUME IN LITERS		0,750					
% ALCOHOL		11,00					
PACKAGING							
UNIT	GROSS WEIGHT	EAN CODE	DIMENSIONS (HxLxW in mm)			QUANTITY	
PC	1156 g	3700619354972	296	79	79		
CARTON	7,1 Kg	3700619355115	307	171	250	6	
LAYER			307	800	1200	126	
PALLET	764 Kg		1685	800	1200	630	

PRODUCT SPECIFICATION	
INGREDIENTS	Grapes, sulfites
GRAPE VARIETY	SAUVIGNON BLANC
VINTAGE	2024
WINEMAKING	The winemaking process aims to preserve freshness and aromas. The grapes are harvested early in the morning when temperatures are low. They undergo cold maceration to extract the aromas of the grape variety. The grapes are pressed in a pneumatic press t
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	IGP COTES DE GASCOGNE
NOTES	

ORGANOLEPTIC CHARACTERISTICS	
USE./PREP.	Enjoy slightly chilled, on its own or with a fennel, lemon and rocket risotto, a chicken Caesar salad or a warm goat's cheese salad
T° SERVICE	11 - 14
COLOR	Bright lime green
ODOR	Refreshing and dry, it has lovely aromas of lemon blossom, green apple and grapefruit.
FLAVOR	Very refreshing taste. Very easy to match with food. This lovely white wine is beautifully balanced and concentrated, with crystalline citrus fruit on the lingering finish.

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	273	Kj	65	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	3,92	± g/l
YEAST	NA	Cfu/g	DENSITY	0,992	±
MOLDS	NA	Cfu/g	PH	3,56	±
BRIX	NC	± 1 °B	RESIDUAL SUGARS	3,5	g/l



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