




G.D.C.

COMMERCIAL NAME							
LEGALE NAME			WHITE WINE				
BRAND			LES CLEFS ENCLAVE				
ORIGIN			FR				
CUSTOM TARIFF NUMBER			22042138				
NET VOLUME IN LITERS			0,750				
% ALCOHOL			13,00				
PACKAGING							
UNIT	GROSS WEIGHT		EAN CODE	DIMENSIONS <small>(HxLxL in mm)</small>			QUANTITY
PC	1230	g	3179075022167	297	78	78	
CARTON	7,6	Kg	3179075022181	298	170	255	6
LAYER		Kg		298	800	1200	126
PALLET	811	Kg		1640	800	1200	630



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PRODUCT SPECIFICATION	
INGREDIENTS	Grapes, s°2, antartika (if necessary in case of tartaric instability)
GRAPE VARIETY	GreNCche blanc, Clairette, Viognier
VINTAGE	2024
WINEMAKING	after complete destemming, the traditional vinification is between 15 and 20 days punctuated by regular pumping over. aging is carried out in concrete or stainless steel vats.
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	aop cotes du rhone
NOTES	

ORGANOLEPTIC CHARACTERISTICS	
USE./PREP.	perfect as an accompaniment to fish, seafood and Mediterranean salads
T° SERVICE	10°C
COLOR	white
ODOR	golden yellow color with a nose of white-fleshed fruits and citrus fruits
FLAVOR	lovely freshness on the palate, aromas of yellow fruits and white flowers. long and round finish with notes of exotic fruits and vanilla.

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	315	Kj	75	Kcal			
FAT	0			g	SATURATED FATTY ACIDS	0	g
CARBOHYDRATES	1,4			g	SUGARS	1,4	g
DIETARY FIBERS	0			g	PROTEINS	0	g
SALT	0			g			

MICROBIOLOGICAL & PHYSICO-CHEMICAL CHARACTERISTICS					
TOTAL BACTERIA COUNT	NA	Cfu/g	ACIDITY	2,94	± g/l
YEAST	NA	Cfu/g	DENSITY	0,9889	±
MOLDS	NA	Cfu/g	PH	3,47	±
BRIX	NC	± 1 °B	RESIDUAL SUGARS	<2	g/l



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