




G.D.C.

COMMERCIAL NAME							
LEGALE NAME			RED WINE				
BRAND			PETIT VOYAGE				
ORIGIN			FR				
CUSTOM TARIFF NUMBER			22042180				
NET VOLUME IN LITERS			0,187				
% ALCOHOL			13,50				
PACKAGING							
UNIT	GROSS WEIGHT		EAN CODE	DIMENSIONS (HxLxL in mm)			QUANTITY
PC	220	g	3552657013867	163	49	49	
CARTON	2,8	Kg	3552655022991	168	159	201	12
LAYER		Kg		168	800	1200	312
PALLET	680	Kg		1662	800	1200	2808



Do not place objects on the platform. The platform may be used to store goods, but it is not a storage area for the goods.

PRODUCT SPECIFICATION	
INGREDIENTS	Grapes
GRAPE VARIETY	MERLOT
VINTAGE	
WINEMAKING	mechanical harvesting and manual sorting during vatting. traditional vinification in thermo-regulated stainless steel vats, with successive pumping over and settling in order to to extract tannins and substance and to obtain a beautiful aromatic concentra
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	petit voyage pet merlot pays d'oc igp
NOTES	
ORGANOLEPTIC CHARACTERISTICS	
USE./PREP.	
T° SERVICE	Chambré à 16°/18°C environ
COLOR	beautiful deep ruby color with purple reflections
ODOR	the nose is fine and elegant with pleasant notes of fruit
FLAVOR	velvety, supple and fruity wine with good persistence
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	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	NC		± g/l
YEAST	NA		Cfu/g	DENSITY	NC		±
MOLDS	NA		Cfu/g	PH	NC		±
BRIX	NC		± 1 °B	RESIDUAL SUGARS	4		g/l



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