



G.D.C.

COMMERCIAL NAME							
LEGALE NAME			little trip sauvignon blanc pays d'oc 12.5% 18.7cl				
BRAND			PETIT VOYAGE				
ORIGIN			FR				
CUSTOM TARIFF NUMBER			22042179				
NET VOLUME IN LITERS			0,187				
% ALCOHOL			12,00				
PACKAGING							
UNIT	GROSS WEIGHT		EAN CODE	DIMENSIONS (HxLxL in mm)			QUANTITY
PC	216	g	3552657013881	163	49	49	
CARTON	2,8	Kg	3552655023004	168	159	201	12
LAYER		Kg		168	800	1200	312
PALLET	668	Kg		1662	800	1200	2808

PRODUCT SPECIFICATION	
INGREDIENTS	Grapes
GRAPE VARIETY	SAUVIGNON BLANC. Cépage des grands vins blancs du Bordelais, il a parfaitement su s'adapter en Languedoc où il transmet avec plaisir son caractère frais et aromatique.
VINTAGE	
WINEMAKING	mechanical harvest. the harvest is carried out at night, from 2 a.m. in order to benefit from all the nocturnal freshness and thus preserve the primary aromas and avoid any risk of oxidation. aging in thermo-regulated stainless steel vats.
DDM/DLC	This product contains 10% or more by volume of alcohol and is not labelled.
STORAGE	
APPELLATION	little trip pet sauvignon pays d'oc igp
NOTES	clay-limestone soils
ORGANOLEPTIC CHARACTERISTICS	
USE./PREP.	
T° SERVICE	10°C
COLOR	Brilliant pale yellow colour, supported by light green tints.
ODOR	expressive and generous nose, with aromas of gooseberries, boxwood and citrus fruits.
FLAVOR	mouth-watering, fresh and persistent, developed around nuances of citrus fruits and tropical fruits.
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



G.D.C.



The linked image cannot be displayed. The file may have been moved, renamed, or deleted. Verify that the link points to the correct file and location.



The linked image cannot be displayed. The file may have been moved, renamed, or deleted. Verify that the link points to the correct file and location.