



G.D.C.

| COMMERCIAL NAME | | | | | | | |
|-----------------------------|--------------|-------------------------------------|---------------|--------------------------|-----|------|----------|
| LEGALE NAME | | raw champagne saint-thomas 12% 75cl | | | | | |
| BRAND | | ST-THOMAS | | | | | |
| ORIGIN | | FR | | | | | |
| CUSTOM TARIFF NUMBER | | 22041011 | | | | | |
| NET VOLUME IN LITERS | | 0,750 | | | | | |
| % ALCOHOL | | 12,00 | | | | | |
| PACKAGING | | | | | | | |
| UNIT | GROSS WEIGHT | | EAN CODE | DIMENSIONS (HxLxL in mm) | | | QUANTITY |
| PC | 1659 | g | 3424715128403 | 320 | 88 | 88 | |
| CARTON | 10,2 | Kg | 3424715128427 | 190 | 260 | 320 | 6 |
| LAYER | | Kg | | 190 | 800 | 1200 | 120 |
| PALLET | 827 | Kg | | 960 | 800 | 1200 | 480 |

| PRODUCT SPECIFICATION | |
|------------------------------|---|
| INGREDIENTS | Grapes |
| GRAPE VARIETY | 1/3 ChardonNCy – 1/3 Pinot noir – 1/3 Pinot Meunier |
| VINTAGE | |
| WINEMAKING | |
| DDM/DLC | This product contains 10% or more by volume of alcohol and is not labelled. |
| STORAGE | |
| APPELLATION | raw champagne saint thomas |
| NOTES | |

| ORGANOLEPTIC CHARACTERISTICS | |
|-------------------------------------|--|
| USE./PREP. | ideal as an aperitif or at any other time of the day |
| T° SERVICE | 8 à 10°C |
| COLOR | light gold, fine bubbles |
| ODOR | fruity, fine and round |
| FLAVOR | supple, full, well balanced, nice length and fresh |

| 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 & PHYSICOCHEMICAL 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 | | g/l |



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