



G.D.C.

COMMERCIAL NAME							
LEGALE NAME		RED WINE					
BRAND		LES GLANEUSES					
ORIGIN		FR					
CUSTOM TARIFF NUMBER		22042180					
NET VOLUME IN LITERS		0,750					
% ALCOHOL		12,00					
PACKAGING							
UNIT	GROSS WEIGHT	EAN CODE	DIMENSIONS (HxLxL in mm)			QUANTITY	
PC	1394 g	3700619366562	305	96	305		
CARTON	8,6 Kg	3700619366579	312	195	292	6	
LAYER	Kg		312	800	1200	96	
PALLET	700 Kg		1710	800	1200	480	

PRODUCT SPECIFICATION	
INGREDIENTS	Grapes, sulphites
GRAPE VARIETY	Cinsault
VINTAGE	2025
WINEMAKING	The grapes are harvested early in the morning to preserve their freshness, then destemmed and gently crushed to limit tannins. A one-day cold maceration extracts color and aromas while retaining the wine's lightness and juicy character. Low-temperature fe
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.
APPELLATION	VIN DU PAYS D'OC ROUGE
NOTES	

ORGANOLEPTIC CHARACTERISTICS	
USE./PREP.	Slightly chilled, this wine pairs perfectly with grilled vegetables, charcuterie, or light Mediterranean dishes.
T° SERVICE	A servir légèrement frais
COLOR	A bright ruby-red colour.
ODOR	An aromatic bouquet of red fruits, wild strawberries, and a touch of floral notes.
FLAVOR	On the palate, it is smooth and juicy, with aromas of cherry and raspberry and a touch of spice, balanced by a lively acidity and a delicate, silky 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	301	Kj	72	Kcal	
FAT	NA			g SATURATED FATTY ACIDS	NA g
CARBOHYDRATES	1,4			g SUGARS	0,7 g
DIETARY FIBERS	NA			g PROTEINS	NA g
SALT	NA			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	NC g/l

DATE OF PUBLICATION 24-02-26	GENERAL INFORMATION : info@gdc.be	PHONE : +32 71 28 11 70
The figures and data in this document are indicative		



G.D.C.

