



G.D.C.

COMMERCIAL NAME							
LEGALE NAME			RED WINE				
BRAND			CHÂTEAU BOUTEILLEY				
ORIGIN			FR				
CUSTOM TARIFF NUMBER			22042142				
NET VOLUME IN LITERS			0,750				
% ALCOHOL			14,00				
PACKAGING							
UNIT	GROSS WEIGHT		EAN CODE	DIMENSIONS (HxLxL in mm)			QUANTITY
PC	1262	g	3366406030605	295	70	70	
CARTON	7,8	Kg	3366406100575	152	242	305	6
LAYER		Kg		152	800	1200	150
PALLET	792	Kg		810	800	1200	600



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PRODUCT SPECIFICATION	
INGREDIENTS	Grapes, sulfites
GRAPE VARIETY	Merlot 70% - Cabernet Franc 18% - Cabernet Sauvignon 12%
VINTAGE	2020
WINEMAKING	Classique bordelaise submerged marc
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	COTES DE BORDEAUX PROTEGEE
NOTES	

ORGANOLEPTIC CHARACTERISTICS	
USE./PREP.	Goes well with all kinds of dishes: "Cochonnailles", gratins, grilled red and white meat or meat in sauce (beef steak, wine sauce, poularde à la crème), as well as all your cheeses, even the strongest ones.
T° SERVICE	18
COLOR	Deep, clear, brilliant red
ODOR	Nose of red fruits, blackberries, toasted almond
FLAVOR	Beautiful structure, greedy and silky, spicy notes on the 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	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	NC	g/l



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