

**Technical sheet by sample**
(to be returned)**GENERAL CHARACTERISTICS**

Muscats du Monde®
Maison des vignerons
du Château de Chaintré
71570 CHAINTRÉ
FRANCE

FROM FRANCE

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FROM ABROAD

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INTERNET

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| | | |
|-------------------------------|---|--|
| Holder of lot | Company: _____ | |
| | Address: _____ | |
| | Zip Code: _____ | City: _____ |
| | Country: _____ | |
| Regulatory sales denomination | | |
| Commercial denomination | | |
| Vintage | | Lot number* or reference of containers |
| Marketable quantity in stock* | Bottles + | hl (no bottled) |
| Maturing technique | <input type="checkbox"/> Tank <input type="checkbox"/> Barrel | Barrel maturing duration: _____ |
| Bottling date | | |
| Age of the vine | | Plantation density |
| Wine making method | | |

TECHNICAL CHARACTERISTICS

| | | | |
|---|--|--|---|
| Sparkling wine | <input type="checkbox"/> Yes <input type="checkbox"/> No | <input type="checkbox"/> White <input type="checkbox"/> Rosy <input type="checkbox"/> Red | |
| Alcoholic strength | Actual at 20 °C vol. % | Potential vol. % | |
| Sugar (glucose + fructose) | g/L | pH | |
| Volatile acidity | | <input type="checkbox"/> g H ₂ SO ₄ /L <input type="checkbox"/> meq./L | |
| Total level of acidity | | <input type="checkbox"/> g H ₂ SO ₄ /L <input type="checkbox"/> AT g/L <input type="checkbox"/> meq./L | |
| Sulphur dioxide (SO ₂) | Total mg/L | Free mg/L | |
| For sparkling wines: Pressure in the bottle | | bars/hPa | |
| Grape variety Name | % | Grape variety Name | % |
| | | | |
| | | | |

*** Required fields**

A lot is a set of sales units of a packaged wine or of bulk wine containers which has been prepared and, where appropriate, packaged under virtually identical conditions and has similar organoleptic and analytical characteristics.

I certify that the above information is complete, true and correct.

Signature of the Company manager
Winery manager

Signature of the
Cellar manager

Signature of the Oenologist
Laboratory manager