

**MARC DE CHAMPAGNE
60% volume**

1. LEGAL DEFINITION

Grape marc spirit produced from grape marcs fermented and distilled directly by water vapour (without addition of other ingredients) in conformity with EC Council Regulation 110/2008 and its amendment and French regulation (decrete of 23/02/1942).

2. LABELLING

MARC DE CHAMPAGNE

3. INGREDIENTS

In accordance with the EC Council n° 110/2008 and its amendments.

Nature	Quantity (in % weight/weight)
Grape marcs coming exclusively from the designation of origin «CHAMPAGNE» (A.O.C. : appellation d'origine contrôlée)	52,4
Purified water	47,6

**4. ELABORATION
PROCESS**

- The Marc de Champagne 60 % vol is obtained by a distillation with direct vapour of the fermented grape marcs coming exclusively from the Champagne vineyards.
- The manufacturing process is controlled by the INSTITUT NATIONAL DES APPELLATIONS D'ORIGINES.
- This Administration exercises a control over the elaboration and gives the certificate of origin.
- Reduction to the sale strength with purified water.
- Filtration through filter sheets or cartridges.
- Packing in bottles or in drums.

5. DOSAGE

According to professional use or according to your distributor'indications.

6. MAXIMUM RECOMMENDED STORAGE TIME (internal standard of quality)

Conditions of storage	it is advisable to keep the product in its closed original container, away from light and at a temperature close to 15° C.	
	Maximum Recommended Storage Time:	Minimum guaranteed on receipt:
- In the unopened 1 liter PET plastic bottle	30 months after date of bottling	10 months
- In the unopened 5 liters PET plastic bottle	30 months after date of bottling	10 months
- In the unopened 1000 liters PEHD plastic drum	6 months after date of packing	2 months

7. PHYSICO-CHEMICAL DATA

Appearance	limpid liquid
Main taste	typical of Marc de Champagne
Main smell	typical of Marc de Champagne
Colour	from colourless to slightly yellow
True alcoholic strength by volume (at 20°C in % volume)	60,0 ± 0,3
Specific gravity at 20°C (kg/litre)	0,9090 ± 0,0070
Miscibility	soluble with alcohol and water
PH at 20°C	5,5 ± 0,5
Viscosity at 20°C in centipoises (m.Pa.s)	2,7 ± 0,3
Maximum temperature for use	A rise in temperature leads to a loss of alcohol and flavour through evaporation
Flash point (°C)	23,0 ± 2,5

8. MICROBIOLOGICAL DATA (yeast, mould, bacteria)

Not applicable (content in alcohol sufficient to guarantee the absence of any micro-organisms in the product).

9. NUTRITIONAL INFORMATION

Average Nutritional Values / 100 ml	
Energy	1373,3 kJ
	331,5 kcal
Fat (g)	0,0
Carbohydrates (g) - in which sugars (g)	0,0 0,0
Protein (g)	0,0
Salt (g)	0,0

Convenient for the following diets:
intolerance to lactose, vegans,
vegetarians, ovo-lacto vegetarians
(consuming nothing but eggs and milk),
celiac disease (intolerance to gluten),
intolerance to fruit with shells.

Alcohol content (g / 100 ml) 47,3

10. TOXICOLOGICAL DATA

101. HEAVY METALS	Levels	HEAVY METALS	Levels
Arsenic	< 3 mg/kg	Mercurie	< 1 mg/kg
Lead	< 0,5 mg/kg	Cadmium	< 1 mg/kg

102. RESIDUES OF PESTICIDES

Presence non detected

103. GENETICALLY MODIFIED ORGANISMS (GMO) AND LABELLING

This product:

- is not a GMO
- does not consist of GMO
- is not produced from GMO
- does not contain ingredients (including additives and flavors) produced from GMO

And consequently, this product is not subject to declaration and/or labelling (EC regulations N° 1829/2003 and N° 1830/2003 and its amendments).

104. DIOXINES

Product not concerned (EC regulation N° 1881/2006 and its amendments).

105. TREATMENT BY IONIZATION

This product is not subject to treatment by ionization.

106. PRESENCE/ABSENCE OF ALLERGENS (consolidated EC regulation n° 1169/2011)

This product **does not contain any of the following ingredients** :

- Cereals containing gluten (i.e. wheat, rye, barley, oats, spelt, kamut or their hybridised strains) and products thereof
- Crustaceans and products thereof
- Eggs and products thereof
- Fish and products thereof
- Peanuts and products thereof
- Soybeans and products thereof
- Milk and products thereof (including lactose)
- Nuts i.e. Almond, hazelnut, walnut, cashew, Pecan nut, Brazil nut, Pistachio nut, Macadamia nut and Queensland nut and products thereof


- Celery and products thereof
- Mustard and products thereof
- Sesame seeds and products thereof
- Sulphur dioxide and sulphites at concentrations of more than 10 mg/kg or 10 mg/litre expressed as SO₂
- Lupin and products thereof
- Molluscs and products thereof

This product does not contain any other ingredients than those listed in point 3. of this technical sheet.

11. MISCELLANEOUS QUESTIONS

This product is elaborated and bottled in a site certified ISO 9001 : 2015, ISO 22000 : 2005, ISO 14001 : 2015 and OHSAS 18001 : 2007. This product is in compliance with the European regulations concerning in particular the risks analysis (H.A.C.C.P. method) and the traceability.

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REMARK

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