

**COGNAC RÉMY MARTIN® FINE CHAMPAGNE  
50% volume**

**1. LEGAL DEFINITION**

Spirit drink (wine spirit) produced by the distillation of wine followed by a maturation in oak receptacles [in conformity with E.C. Council Regulation 110/2008 and French regulation on production of brandy with «Appellation d'Origine Contrôlée» (A.O.C.) : Cognac] i.e. protected designation of origin : COGNAC.

**2. LABELLING**

COGNAC

**3. INGREDIENTS**

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

Nature	Quantity (in % weight/weight)
Cognac spirit (at 50% vol.)	98
Sugar	< 2
Colouring caramel (E 150a)	Quantum satis

**4. ELABORATION  
PROCESS**

- Blending of different cognacs FINE CHAMPAGNE matured separately in order to carry out the blend sought for.
- Maturation (ageing) of the blend
- Reduction to the sale alcoholic strength by adding purified water and adjustment of the colour by adding caramel
- Cooling
- Filtration through filter sheets or cartridges
- Packing in PET plastic bottles or in PEHD plastic containers.

**5. DOSAGE**

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

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

<b>Conditions of storage</b>	It is advisable to keep the product in its closed original container, away from light and at a temperature close to 15°C (+5/+25°C) and a humidity level from 40% to 80%.	
	<b>Maximum Recommended Storage Time:</b>	<b>Minimum guaranteed on receipt:</b>
- In the unopened 1 liter PET plastic bottle	24 months after date of bottling	6 months
- In the unopened 5 liters PET plastic bottle	24 months after date of bottling	6 months
- In the unopened 60 liters PEHD plastic drum	6 months after date of packing	2 months
- In the unopened 200 liters PEHD plastic drum	6 months after date of packing	2 months

## 7. PHYSICO-CHEMICAL DATA

Appearance	limpid liquid
Main taste	cognac
Main smell	cognac
Colour	brown
True alcoholic strength by volume (at 20°C in % volume)	50,0 ± 0,3
Specific gravity at 20°C (kg/litre)	0,9305 ± 0,0010
Miscibility	soluble with alcohol and water
Total acidity (in g as acetic acid/litre)	0,60 ± 0,10
PH at 20°C	3,6 ± 0,3
Dry extract (g/litre)	13,0 ± 1,5
Viscosity at 20°C in centipoises (m.Pa.s)	3,2 ± 0,4
Maximum temperature for use	a rise in temperature leads to a loss of alcohol and flavour through evaporation
Flash point (°C)	25,0 ± 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	1166,5 kJ
	281,4 kcal
Fat (g)	0,0
Carbohydrates (g) - in which sugars (g)	1,3 1,3
Protein (g)	0,0
Salt (g)	0,0

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

Alcohol content (g / 100 ml) 39,5

## 10. TOXICOLOGICAL DATA

101. HEAVY METALS	Levels	HEAVY METALS	Levels
Arsenic	< 3 mg/kg	Mercuré	< 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 SO<sub>2</sub>
- 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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R&D DIRECTOR

#### REMARK

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