



Syrah du Monde

15 & 16 May 2008

2nd INTERNATIONAL COMPETITION BETWEEN FOR THE BEST SYRAH IN THE WORLD

TECHNICAL SHEET BY SAMPLE (TO BE RETURN)

GENERAL CHARACTERISTICS

| | | | |
|--------------------|---|-----------------------|--|
| Name of the wine | | | |
| Year | | Parcel or vat Number | |
| Produced quantity | <input type="checkbox"/> Bottles <input type="checkbox"/> Hl. <input type="checkbox"/> Cases (12 bottles) | | |
| Age of the vine | | Density of plantation | |
| Winemaking method | | | |
| Maturing technique | <input type="checkbox"/> Tank <input type="checkbox"/> Wood Barrel | Maturing duration: | |
| Date of bottling | | | |



**THANK YOU
TO INFORM US
ABOUT YOUR
PARTICIPATION**

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

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FROM ABROAD

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TECHNICAL CHARACTERISTICS

| | | |
|---------------------------|--|---|
| Sparkling wine | <input type="checkbox"/> Yes <input type="checkbox"/> No | <input type="checkbox"/> Red <input type="checkbox"/> Rosy <input type="checkbox"/> White |
| Specific gravity | | |
| Actual alcohol content | %/ Vol. | |
| Potential alcohol content | %/ Vol. | |
| Reducing sugar | g/l | |
| pH | | |
| Volatile acidity | g H ₂ SO ₄ /l | |
| Titration acidity (TA) | <input type="checkbox"/> g H ₂ SO ₄ /l. <input type="checkbox"/> AT g/l. <input type="checkbox"/> meq. | |
| Total SO ₂ | mg/l | |
| Free SO ₂ | mg/l | |
| Pressure in the bottle | 10 ³ hPa (for sparkling wines only) | |
| CO ₂ | mg/l | |

| Grape variety Name | % |
|--------------------|---|
| Syrah | |
| | |
| | |
| | |



CAUTION

Join the analysis bulletin made before bottling.