



Syrah du Monde

June 3-4, 2010

4th INTERNATIONAL COMPETITION OF THE BEST SYRAH IN THE WORLD

TECHNICAL SHEET BY SAMPLE (TO BE RETURNED)

GENERAL CHARACTERISTICS

Name of wine sample		
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
FOR INFORMING
US OF YOUR
PARTICIPATION**

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

FROM 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	%



CAUTION

Include the Analysis bulletin (made before bottling) along with this Technical sheet.