



# Syrah du Monde

May 11-13, 2011

5<sup>th</sup> 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

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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 <sub>2</sub> SO <sub>4</sub> /l
Titration acidity (TA)	<input type="checkbox"/> g H <sub>2</sub> SO <sub>4</sub> /l. <input type="checkbox"/> AT g/l. <input type="checkbox"/> meq.	
Total SO <sub>2</sub>		mg/l
Free SO <sub>2</sub>		mg/l
Pressure in the bottle		10 <sup>3</sup> hPa (for sparkling wines only)
CO <sub>2</sub>		mg/l

Grape variety Name	%



**CAUTION**

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