



# Syrah du Monde

May 15-16, 2019

13<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		Lot Number	
Quantity available in bottle (required)	<input type="checkbox"/> Bottles	Unbottled available quantity	<input type="checkbox"/> HI.
Age of the vine		Density of plantation	
Wine making 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  
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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
Actual alcoholic strength at 20 °C		Vol. %
Potential alcoholic strength by volume		Vol. %
Sugar (glucose + fructose)		g/l
pH		
Volatile acidity		<input type="checkbox"/> g H <sub>2</sub> SO <sub>4</sub> /l <input type="checkbox"/> meq./l.
Total level of acidity		<input type="checkbox"/> g H <sub>2</sub> SO <sub>4</sub> /l. <input type="checkbox"/> AT g/l. <input type="checkbox"/> meq./l.
Total SO <sub>2</sub>		mg/l
Free SO <sub>2</sub>		mg/l
For sparkling wines: Pressure in the bottle		bars/hPa

Grape variety Name	%	Grape variety Name	%
Syrah			

I certify that the above information is complete, true and correct.

Company manager  
Winery manager

Cellar manager

Oenologist  
Laboratory manager



**CAUTION**

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