



# Effervescents du Monde®

International competition for the Best Sparkling Wines in the World

## TECHNICAL SHEET BY SAMPLE • TO BE RETURN

### GENERAL INFORMATIONS

DATES  
**13 and 14  
 November 2008**

ADDRESS  
 Maison des vigneron  
 du Château de  
 Chaintré  
 71570 CHAINTRÉ  
 FRANCE

FROM FRANCE  
 Phone 03.85.37.43.21  
 Fax 03.85.37.19.83

FROM ABOARD  
 Phone 333.85.37.43.21  
 Fax 333.85.37.19.83

Denomination wine		
Vintage	Parcel Number*	
Produced quantity	<input type="checkbox"/> Bottles <input type="checkbox"/> Hl. <input type="checkbox"/> Cases (12 bottles)	
Age of the vine	Plantation density	
Winemaking method	..... ..... .....	
Maturing technique	<input type="checkbox"/> Tank <input type="checkbox"/> Barrel	Barrel maturing duration:
Bottling date		

\* or traceability number, vat number, lot number.

### TECHNICAL INFORMATIONS

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Color	<input type="checkbox"/> White <input type="checkbox"/> Rosy <input type="checkbox"/> Red	
Actual alcohol content		% Vol.
Potential alcohol content		% Vol.
Reducing sugar		g/l
pH		
Volatile acidity		g/L H <sub>2</sub> SO <sub>4</sub>
Titrate acidity (TA)	<input type="checkbox"/> g/L H <sub>2</sub> SO <sub>4</sub> <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
CO <sub>2</sub>		mg/L

Grape variety Name	%



**Join the analysis bulletin made after disgorgement.**