




# Spirits

## COMTE JOSEPH

<b>Designation :</b>	COGNAC
<b>Ingredients :</b>	Cognac
<b>Ageing :</b>	2 years
<b>Country origin :</b>	FRANCE
<b>Sensory characteristic :</b>	
 <b>Colour :</b>	Golden, amber-coloured.
 <b>Nose :</b>	Woody, with notes of vanilla and hazelnut
 <b>Palate :</b>	Round, spirit-based, pleasant, with a good length.
<b>Recommendations :</b>	Long drink, cooking.
<b>Serving condition in C° :</b>	5°C to 10°C
<b>Alcohol content :</b>	40
<b>Storage temperature :</b>	15°C to 20°C
<b>Cellar potential :</b>	to be stored seeled and safe from light



<b>Product code :</b>	RM610045
<b>Bottle type :</b>	0,70 JOSEPHINE BOUC BLANC
<b>Capacity :</b>	0.7 L
<b>Empty bt weight / size in mm :</b>	0.54 Kg / L 94.7 x l 94.7 x h 263
<b>Full bt weight :</b>	1.24 Kg
<b>Case weight / size in mm :</b>	8.5 Kg / L 298 x l 202 x h 289
<b>Cubic Capacity :</b>	0.016 m <sup>3</sup>
<b>Units per Case :</b>	6
<b>Number of layers :</b>	3
<b>Number of cartons per layer :</b>	16
<b>Number of cartons per palett :</b>	48
<b>Palett weight :</b>	408 Kg
<b>Bottle Barcode :</b>	3263286100452
<b>Carton Barcode :</b>	3263287054839

