| 1. Producer name and address: 617. Norte 202 Hemming and act 202 Hemming and act 202 Hemming and act 202 It to Canada 2. Description of wine: NETGE NOIR, SOOML, 2009, Apple mintelle (Quesc Ample), CANADA 3. Check applicable box: a. 12 Producing country certification and laboratory analysis results completed below. b. 25 Self-certification by importer completed below. An importer must be able to demonstrate the nature of the ownership or control as well as the nature of any affiliation. 4. Certification - I certify that the practices and procedures used to produce the wine described in block 2 constitute proper cellar treatment under 28 U.S.C. 5382 and 27 CFR 27.140. Name and address of certifying entity: La face Cacket de la Romme inc. Authorized signature: Name (print or type): Francois Poulict Date (DD/MM/YY): 04/04/14 5. Analysis for wine described in block 2 Percentage alcohol (actual) by volume: 18% Signature: Total sulphur dioxide (ppm): 410 mg/L Name (prift or type): Francois Poulict Volatile acidity (grams per 100 mL): <0.75 g/L Name (prift or type): Francois Poulict Volatile acidity (grams per 100 mL): <0.75 g/L Name (prift or type): Francois Poulict Youthid, Que Canada Hak 3V9 (See Certification is submitted subsequent to label approval): | Certification of Natural Wine Imported into the United States |
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| Hemming fact. ac Jol 11to Canada 2. Description of wine: NETGE NOIR, Sooml, 2009, Apple wintille (Duebec Ambe), CAN ADA 3. Check applicable box: a. W Producing country certification and laboratory analysis results completed below. b. D Self-certification by importer completed below. An importer must be able to demonstrate the nature of the ownership or control as well as the nature of any affiliation. 4. Certification - I certify that the practices and procedures used to produce the wine described in block 2 constitute proper cellar treatment under 28 U.S.C. 5382 and 27 CFR 27.140. Name and address of certifying entity: La Face Cachei de la Pomme inc. Authorized signature: Name (print or type): François loudiet 5. Analysis for wine described in block 2 Percentage alcohol (actual) by volume: 18% Signature: Volatile acidity (grams per 100 mL): < 6.75 g/L Date (DD/MMYY): 04/09/14 Name and address of laboratory: Societé des alcorbe de Causte (SAQ) 90 Samme Deformice How You at the committed actual of Amalysis attached) 6. TTB label approval Identification number (required if certification is submitted subsequent to | La ray la chée de la Pomme inc. |
| Hemming fact. Cle Jole 17to Canada 2. Description of wine: NETGE NOIR, 500 ml, 2009, Apple mistelle (Quese Ample), (ANADA 3. Check applicable box: a. In Producing country certification and laboratory analysis results completed below. b. Self-certification by importer completed below. An importer must be able to demonstrate the nature of the ownership or control as well as the nature of any affiliation. 4. Certification—I certify that the practices and procedures used to produce the wine described in block 2 constitute proper cellar treatment under 28 U.S.C. 5382 and 27 CFR 27.140. Name and address of certifying entity: La Face Cacket at la Romme inc. Authorized signature: Name (print or type): Francois Poulict Date (DD/MM/YY): 04 for 14 5. Analysis for wine described in block 2 Percentage alcohol (actual) by volume: 18% Signature: Total sulphur dioxide (ppm): 410 mg/L Name (print or type): Francois Poulict Volatile acidity (grams per 100 mL): 40.75g/L Date (DD/MM/YY): 04 04 14 Name and address of laboratory: Societé des alcorlo du Diesec (SAQ) 90 Savenus Deformance Hontrial, Que Canada H2K 3V9 (See Certification is submitted subsequent to | 1 · · · · · · · · · · · · · · · · · · · |
| 2. Description of wine: NETGE NOIR, SODMI, 2009, Apple minfille (Quescimber), (ANAGA 3. Check applicable box: a. W Producing country certification and laboratory analysis results completed below. b. Self-certification by importer completed below. An importer must be able to demonstrate the nature of the ownership or control as well as the nature of any affiliation. 4. Certification - I certify that the practices and procedures used to produce the wine described in block 2 constitute proper cellar treatment under 26 U.S.C. 5382 and 27 CFR 27.140. Name and address of certifying entity: La Face Cacket dt la Pomme inc. Authorized signature: Name (print or type): Francois Poulict Date (DD/MM/YY): 04/09/14 5. Analysis for wine described in block 2 Percentage alcohol (actual) by volume: 18% Signature: Total sulphur dioxide (ppm): 4/0 mg/L Name (print or type): Francois Poulict Volatile acidity (grams per 100 mL): 46.75 g/L Date (DD/MM/YY): 04/04/14 Name and address of laboratory: Societé des alcords du Clustec (SAO) 905 armus Determina Hontrial, Qu Canada H2K 3V9 (See Certification is submitted subsequent to | Hemmingford QC JoL 1140 Canada |
| a. Deproducing country certification and laboratory analysis results completed below. b. Self-certification by importer completed below. An importer must be able to demonstrate the nature of the ownership or control as well as the nature of any affiliation. 4. Certification - I certify that the practices and procedures used to produce the wine described in block 2 constitute proper cellar treatment under 26 U.S.C. 5382 and 27 CFR 27.140. Name and address of certifying entity: La face Cachei du la lomme inc. Authorized signature: Name (print or type): Francois louliet Date (DD/MM/YY): 04/04/14 5. Analysis for wine described in block 2 Percentage alcohol (actual) by volume: 18% signature: Total sulphur dioxide (ppm): 210 mg/L Name (print or type): Francois louliet Volatile acidity (grams per 100 mL): 40.75 g/L Date (DD/MM/YY): 04/04/14 Name and address of laboratory: Societé des alcorlo du clusiose (SAQ) 905 avenus Deformier Hontrial, QC Canada H2K 3V9 (See Certification is submitted subsequent to | 2. Description of wine: NEIGE NOIR, Sound, 2009, Apple mistelle (Quese Amber), CANADA |
| b. Self-certification by importer completed below. An importer must be able to demonstrate the nature of the ownership or control as well as the nature of any affiliation. 4. Certification - I certify that the practices and procedures used to produce the wine described in block 2 constitute proper cellar treatment under 26 U.S.C. 5382 and 27 CFR 27.140. Name and address of certifying entity: La face Cacket de la fomme inc. Authorized signature: Name (print or type): Francois Toulict Date (DD/MM/YY): 04/04/14 5. Analysis for wine described in block 2 Percentage alcohol (actual) by volume: 18% Signature: Total sulphur dioxide (ppm): 410 mg/L Name (print or type): Francois Toulict Volatile acidity (grams per 100 mL): 46.75 g/L Date (DD/MM/YY): 04/04/14 Name and address of laboratory: Societé des alcorés du Curise (SAQ) 905 avenue Deformance Hontrial, QC Canada H2K 3V9 (See Certificate of Analysis attacked) | 3. Check applicable box: |
| block 2 constitute proper cellar treatment under 26 U.S.C. 5382 and 27 CFR 27.140. Name and address of certifying entity: La face Cachei de la Pomme inc. Authorized signature: Name (print or type): François Poulic t Date (DD/MM/YY): 04/04/14 5. Analysis for wine described in block 2 Percentage alcohol (actual) by volume: 18% Signature: Total sulphur dioxide (ppm): ∠10 mg/L Name (print or type): François Poulic t Volatile acidity (grams per 100 mL): ∠0.75 g/L Date (DD/MM/YY): 04/04/14 Name and address of laboratory: Societé des alcords du Curioc (SAQ) 90 Savenus De Levimien Hontrial, QC Canada Hak 309 (See Certificate of Analysis atlacked) 6. TTB label approval Identification number (required if certification is submitted subsequent to | b. ☐ Self-certification by importer completed below. An importer must be able to |
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| Name (print or type): Francois Poulict Date (DD/MM/YY): 04/09/14 5. Analysis for wine described in block 2 Percentage alcohol (actual) by volume: 18% Signature: Total sulphur dioxide (ppm): 410 mg/L Name (print or type): Francois Pouliot Volatile acidity (grams per 100 mL): 40.75 g/L Name (print or type): Francois Pouliot Volatile acidity (grams per 100 mL): 40.75 g/L Name and address of laboratory: Societé des alcorls du Cluebec (SAQ) 905 avenue De Lerimien Hontrial, QC Canada H2K 3V9 (See Centificate of Analysis attacked) 6. TTB label approval identification number (required if certification is submitted subsequent to | |
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| 5. Analysis for wine described in block 2 Percentage alcohol (actual) by volume: 18% Signature: Total sulphur dioxide (ppm): ∠10 mg/L Name (prifit or type): francois loudiot Volatile acidity (grams per 100 mL): ∠0.75 g/L Name (DD/MM/YY): 04/09/14 Name and address of laboratory: Societé des alcorls du Cluebec (SAQ) 905 avenue De Lorimien Montrial, QC Canada H2K 3V9 (See Certificate of Analysis attacked) 6. TTB label approval identification number (required if certification is submitted subsequent to | |
| Percentage alcohol (actual) by volume: 18% Signature: Total sulphur dioxide (ppm): ∠10 mg/L Name (print or type): François Pouliot Volatile acidity (grams per 100 mL): ∠0.75g/L Name (DD/MM/YY): 04/09/14 Name and address of laboratory: Societé des alcords du Cluetec (SAQ) 905 avenue De Lorimien Howtrial, QC Canada H2K 3V9 (See Certificate of Analysis attacked) 6. TTB label approval identification number (required if certification is submitted subsequent to | Date (DD/MM// 1). UT DT 11-1 |
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| Volatile acidity (grams per 100 mL): <0.75 g/L Date (DD/MM/YY): 04/04/14 Name and address of laboratory: Societé des alcorls du Cluebre (SAQ) 905 avenue De Lorimien Hontrial, QC Canada H2K 3V9 (See Certificate of Analysis attacked) 6. TTB label approval identification number (required if certification is submitted subsequent to | Percentage alcohol (actual) by volume: 18% Signature: |
| Volatile acidity (grams per 100 mL): <0.75 g/L Date (DD/MM/YY): 04/04/14 Name and address of laboratory: Societé des alcorls du Cluebre (SAQ) 905 avenue De Lorimien Hontrial, QC Canada H2K 3V9 (See Certificate of Analysis attacked) 6. TTB label approval identification number (required if certification is submitted subsequent to | Total sulphur dioxide (ppm): 210 mg/L Name (prikt or type): François louliot |
| Montrial, QC Canada H2K 3V9 (See Certificate of Analysis attacked) 6. TTB label approval identification number (required if certification is submitted subsequent to | Volatile acidity (grams per 100 mL): < 0.75 g/L Date (DD/MM/YY): 04 04 14 |
| Montrial, QC Canada H2K 3V9 (See Certificate of Analysis attacked) 6. TTB label approval identification number (required if certification is submitted subsequent to | Name and address of laboratory: Société des alcorbs du Que soc (SAQ) 905 avenue De Louinier |
| (See Certificate of Analysis attached) 6. TTB label approval identification number (required if certification is submitted subsequent to | Montriel QC Canada |
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