

AOC Alsace Grand Cru – GEWURZTRAMINER Grand Cru Frankstein 2005 (75cl)



Grappe Variety - 100% Gewurztraminer

Terroir – Granitic arena

Age - 30 years

Surface - 60 ares

Vine density - 6000 plants / hectare

Yield - 50 hl / ha

Pruning - Double Guyot

Harvesting – by hand



Cultivated method - Healthy environmental method, with organic treatment

Vinification - cold static clarification during 48 hours after pressing. Slow regulated fermentation in stainless steel between 15 and 18°C during 1 month.

Bottling – Sept. 2006

TASTING NOTES

Round, delicate and well structured, it develops nice aromas of flowers (rose), spices and exotic fruit (lychee, mango). The palate is full-bodied and opulent with a refreshing after-taste.

FOOD MATCHING

It is perfect as an aperitif or with ethnic cuisine ("Red Thai chicken curry with jasmine rice", "sweet & sour chicken with pineapple") or with strong cheeses (Blue cheese, Munster...)

OTHERS INFO

Serve around 9°C.
Drink now or wait 3 years for maturity. Can be kept at least 10 years in good cellars.

TECHNICAL ANALYSIS

Alcohol: 13.00% vol.

Tartaric acid: 4.50 g/l

Residual sugar: 24.50 g/l

Domaine Mersiol

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