

AOC Alsace – PINOT BLANC Auxerrois 2005 - 75cl



Grappe Variety - 100% Auxerrois

Terroir - Granitic arena

Age - 30 years

Surface - 40 ares

Vine density - 5000 plants / hectare

Yield - 60 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 - May 2006

TASTING NOTES

An elegant and supple wine with delicate peach, apricot and white flowers aromas. It is well balanced between the acidity and sugar, with a fresh fruity finish.

FOOD MATCHING

It is the ideal all-purpose wine. For instance eggs, cheese, pork, chicken... " Scrambled eggs in shrimps ", " Cheese soufflé and in the ham ", chicken (cream sauce), cheese (creamy : Brie, camembert).

OTHERS INFO

Serve between 8-10°C.
Drink now in its youth but can be kept during 3 or 4 years.

TECHNICAL ANALYSIS

Alcohol: 12.40% vol.

Tartaric acid: 6.40 g/l

Residual sugar: 12.00 g/l

Domaine Mersiol

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