

## AOC Alsace Grand Cru – PINOT GRIS Grand Cru Frankstein 2005 - 75cl



Terroir – Granitic arena

Age - 25 years

Surface - 53 ares

Vine density - 5000 plants / hectare

Yield - 55 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 and rich, this Pinot Gris develops elegant notes of peach and underwood. On the palate it shows complexity with an interesting expression around smokiness and fruit. The final is long with a surprising refreshing sensation.

### FOOD MATCHING

It is excellent with "Foie Gras", exotic food, as an aperitif or with a fruity dessert like a Pear Tie, a fresh fruit salad...

### 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: 13.10% vol.  
Residual sugar: 29.10 g/l

Tartaric acid: 4.95 g/l

*Domaine Mersiol*

V I N D ' A L S A C E

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