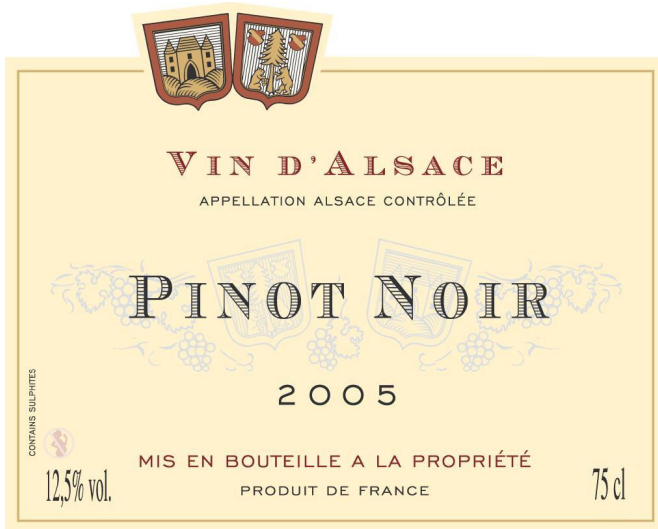


AOC Alsace – PINOT NOIR 2005 - 75cl



Grappe Variety – 100% Pinot Noir

Terroir - Granitic arena

Age - 20 years

Surface - 120 ares

Vine density - 4500 plants / hectare

Yield - 60 hl / ha

Pruning - Double Guyot

Harvesting – by hand

Cultivated method - Healthy environmental method, with organic treatment



Vinification - De-stemmed and crushed. Maceration during 10 day following by the alcoholic and malolactic fermentation in stainless steel. Maturation in oak tank during 6 month for micro-oxygenation.

Bottling - September 2006

TASTING NOTES

An elegant ruby colour wine with typical cherry notes. It is well balance with delicate grapey taste. The structure is ferme with discrete tannins.

FOOD MATCHING

Pinot Noir reveals all its originality with the red meats, game, roasted, grills, charcuterie, goat's cheese and Gruyère. ("Ginger carotte with black pepper beef"...)

OTHERS INFO

Serve around 12°C.
Drinking well now, but should involve well in bottle until 2011.

TECHNICAL ANALYSIS

Alcohol: 12.20% vol.

Tartaric acid: 5.20 g/l

Residual sugar: 0.70 g/l

Domaine Mersiol

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