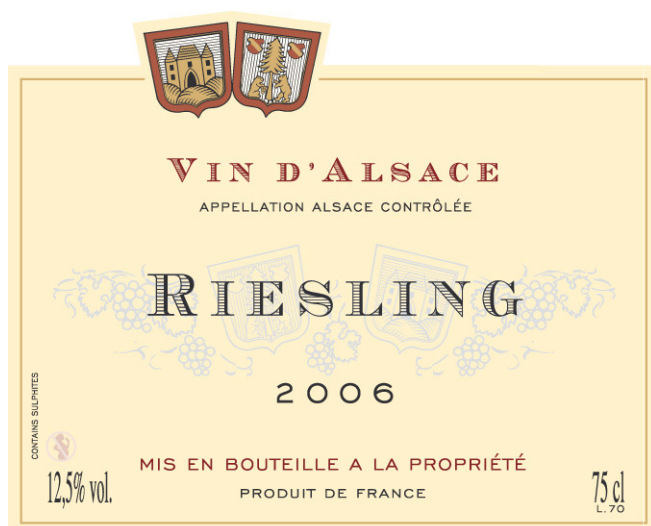


AOC Alsace – RIESLING 2006 - 75cl



Grappe Variety - 100% Riesling

Terroir - Granitic arena

Age - 20 years

Surface - 220 ares

Vine density - 4500 plants / hectare

Yield - 80 hl / ha

Pruning - Double Guyot

Harvesting – by hand

Cultivated method - Healthy environmental method (*conversion in organic viticulture certification*)



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 2007

TASTING NOTES

A dry distinguished Riesling with elegant citrus fruits notes like lemon and grapefruit. The palate shows a refreshing minerality with white flowers aromas. .

FOOD MATCHING

A gastronomic wine to accompany fish, shellfish, seafood, white meats and, of course, Alsace Choucroute. ("Cedar Plank Fish with Citrus Horseradish Crust", "Shrimp with Mustard Seeds and Ginger"...)

OTHERS INFO

Serve around 8°C.
Drinking well now, promising further evolvment in bottle until 2012.

TECHNICAL ANALYSIS

Alcohol: 12.50% vol.

Tartaric acid: 6.50 g/l

Residual sugar: 6.50 g/l

Domaine Mersiol

V i n d ' A l s a c e – A l s a c e W i n e
13 route du Vin - 67650 Dambach-la-ville - FRANCE
Tel : +33 (0)3 88 92 40 43 / Fax : +33 (0)3 88 92 48 73
E-mail : domaine-mersiol@orange.fr / Web : www.domaine-mersiol.com