

AOC Alsace Grand Cru – RIESLING Grand Cru Frankstein 2004 - 75cl



Grappe Variety - 100% Riesling

Terroir – Granitic arena

Age - 25 years

Surface - 45 ares

Vine density - 5000 plants / hectare

Yield - 50 hl / ha

Pruning - Double Guyot

Harvesting – by hand

* 87/100 – Gilbert & Gaillard Wine Guide 2008

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. 2005

TASTING NOTES

Lively and refreshing Riesling with elegant lime, grapefruit and peach aromas. The typical minerality from the terroir brings purity to the palate. The final is zesty, giving an aromatic complexity and finesse.

FOOD MATCHING

A perfect gastronomic wine to accompany fish, shellfish, seafood, and, of course, Alsace Choucroute. ("Coq au Riesling", "Clams with Lemon Grass", "Lemon Dill Fish", "Wrapped Trout with Rosemary"...))

OTHERS INFO

Serve around 9°C.

Drink now for freshness but can be kept at least 12 years in good cellars.

TECHNICAL ANALYSIS

Alcohol: 12.60% vol.

Tartaric acid: 8.40 g/l

Residual sugar: 5.80 g/l

SO2: 64 mg/l

Guy Mersiual & Fils

Vin d'Alsace – Alsace Wine

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-mersiual@orange.fr / Web : www.domaine-mersiual.com