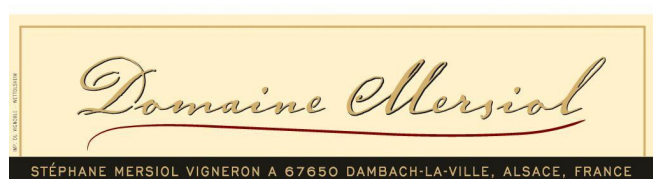


## AOC Alsace – SYLVANER 2004 - 75cl



Grappe Variety - 100% Sylvaner

Terroir - Granitic arena

Age - 20 years

Surface - 90 ares

Vine density - 4500 plants / hectare

Yield - 75 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 2005

### TASTING NOTES

Fresh and light wine with discreetly grapey aromas, combined with vegetable notes. The first impression is soft with a nice balance. The finish is refreshing with an average length.

### FOOD MATCHING

It matches well with salad of Chinese cabbages with scampi, onions tart, choucroute, snails, roasted fishes, Quiche Lorraine, Sushi, charcuterie or just with friends.

### OTHERS INFO

Serve between 8-10°C. A wine that is drinking well now and will reward from cellaring few years.

### TECHNICAL ANALYSIS

Alcohol: 11.90% vol.

Tartaric acid: 5.90 g/l

Residual sugar: 5.10 g/l

*Domaine Mersiol*

V I N D ' A L S A C 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](mailto:domaine-mersiol@orange.fr) / Web : [www.domaine-mersiol.com](http://www.domaine-mersiol.com)