

cellar-book

CellarBook.xsd

wine-catalog

wine

@name	Domaine de l'Ile Margaux						
@appellation	Bordeaux supérieur						
@classification	a.c						
@code	C00043125						
@format	750ml						
properties	<table border="1"> <tr> <td>color</td> <td>red</td> </tr> <tr> <td>alcoholic-strength</td> <td>12.5</td> </tr> <tr> <td>nature</td> <td>still</td> </tr> </table>	color	red	alcoholic-strength	12.5	nature	still
color	red						
alcoholic-strength	12.5						
nature	still						
origin	<table border="1"> <tr> <td>country</td> <td>France</td> </tr> <tr> <td>region</td> <td>Bordeaux</td> </tr> <tr> <td>producer</td> <td>SCEA Domaine de L'Ile Margaux (B.P. 5)</td> </tr> </table>	country	France	region	Bordeaux	producer	SCEA Domaine de L'Ile Margaux (B.P. 5)
country	France						
region	Bordeaux						
producer	SCEA Domaine de L'Ile Margaux (B.P. 5)						
comment	Ready for drinking now						
food-pairing	<table border="1"> <tr> <td>emph</td> <td>Accompanies Bordelaise ribsteak</td> </tr> <tr> <td>bold</td> <td>, pork with prunes or magret de canard.</td> </tr> </table>	emph	Accompanies Bordelaise ribsteak	bold	, pork with prunes or magret de canard.		
emph	Accompanies Bordelaise ribsteak						
bold	, pork with prunes or magret de canard.						
price	22.80						
year	2002						

wine

@name	Riesling Hugel						
@appellation	Alsace						
@classification	a.c.						
@code	C00042101						
@format	750ml						
properties	<table border="1"> <tr> <td>color</td> <td>white</td> </tr> <tr> <td>alcoholic-strength</td> <td>12</td> </tr> <tr> <td>nature</td> <td>still</td> </tr> </table>	color	white	alcoholic-strength	12	nature	still
color	white						
alcoholic-strength	12						
nature	still						
origin	<table border="1"> <tr> <td>country</td> <td>France</td> </tr> <tr> <td>region</td> <td>Alsace and East</td> </tr> <tr> <td>producer</td> <td>Hugel & Fils</td> </tr> </table>	country	France	region	Alsace and East	producer	Hugel & Fils
country	France						
region	Alsace and East						
producer	Hugel & Fils						
price	17.95						
year	2002						

wine

@name	Château Montguéret						
@appellation	Anjou						
@classification	a.c.						
@code	C10263859						
@format	750ml						
properties	<table border="1"> <tr> <td>color</td> <td>rosé</td> </tr> <tr> <td>alcoholic-strength</td> <td>11</td> </tr> <tr> <td>nature</td> <td>still</td> </tr> </table>	color	rosé	alcoholic-strength	11	nature	still
color	rosé						
alcoholic-strength	11						
nature	still						

wine

origin	country	France
	region	Loire Valley
	producer	SCEA Château de Montguéret
comment	Made with Grolleau (100%). Ready to drink now. Serve at 8°-10°C.	
tasting-note	Tender pink in color, this wine shows light raspberry highlights.	
	emph	
price	14.65	
year	2003	

wine

@name	Mumm Cordon Rouge	
@appellation	Champagne	
@classification	a.c.	
@code	C00312363	
@format	375ml	
properties	color	white
	alcoholic-strength	12
	nature	Champagne
origin	country	France
	region	Champagne
	producer	G.H. Martel & Co
comment	Ready for drinking now. Serve it fresh but not too cold.	
tasting-note	This champagne has a light fruity aroma. It is delicate and has exquisite bubbles.	
price	33.00	
year	2000	

@name	Prado Rey Roble	
@appellation	Ribera-del-duero	
@classification	d.o.	
@code	C00929026	
@format	magnum	
properties	color	red
	alcoholic-strength	12.5
	nature	still
origin	country	Spain
	region	Old Castille
	producer	Real Sitio de Ventosilla SA
price	35.25	
year	2002	

owner	name	first	Jude
		family	Raisin
	street	1234 rue des Chateaux	
	city	St-George	
	province	ON	
location	postal-code	M7W 7S0	
	street	4587 des Futailles	
	city	Vallée des crus	
	province	QC	
	postal-code	H3C 4J8	
cellar	wine	@code	C00043125
		purchaseDate	2005-06-20
		quantity	2
		comment	bold Guy Lapalme, Montréal : should reorder soon
	wine	@code	C00312363
		purchaseDate	2004-11-19
		quantity	5
		rating	@stars 3
		comment	Bottle too small...
	wine	@code	C10263859
		purchaseDate	2005-06-19
		quantity	6
		comment	Really great
	wine	@code	C00929026
		purchaseDate	2003-10-15
		quantity	1
comment		bold for big parties	