

cellar-book		CellarBook.xsd																	
wine-catalog	wine	<p>@name Domaine de l'Ile Margaux</p> <p>@appellation Bordeaux supérieur</p> <p>@classification a.c</p> <p>@code C00043125</p> <p>@format 750ml</p> <p>properties</p> <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> <p>origin</p> <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> <p>comment Ready for drinking now</p> <p>food-pairing</p> <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> <p>price 22.80</p> <p>year 2002</p>	color	red	alcoholic-strength	12.5	nature	still	country	France	region	Bordeaux	producer	SCEA Domaine de L'Ile Margaux (B.P. 5)	emph	Accompanies Bordelaise ribsteak	bold	pork with prunes or magret de canard.	
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bold	pork with prunes or magret de canard.																		
wine	<p>@name Riesling Hugel</p> <p>@appellation Alsace</p> <p>@classification a.c.</p> <p>@code C00042101</p> <p>@format 750ml</p> <p>properties</p> <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> <p>origin</p> <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> <p>price 17.95</p> <p>year 2002</p>	color	white	alcoholic-strength	12	nature	still	country	France	region	Alsace and East	producer	Hugel & Fils						
color	white																		
alcoholic-strength	12																		
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producer	Hugel & Fils																		
wine	<p>@name Château Montguéret</p> <p>@appellation Anjou</p> <p>@classification a.c.</p> <p>@code C10263859</p> <p>@format 750ml</p> <p>properties</p> <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												
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wine	<p>origin</p> <table border="1"> <tr><td>country</td><td>France</td></tr> <tr><td>region</td><td>Loire Valley</td></tr> <tr><td>producer</td><td>SCEA Château de Montguéret</td></tr> </table> <p>comment Made with Grolleau (100%). Ready to drink now. Serve at 8°-10°C.</p> <p>tasting-note Tender pink in color, this wine shows light raspberry highlights.</p> <p>emph</p>	country	France	region	Loire Valley	producer	SCEA Château de Montguéret							
	country	France												
region	Loire Valley													
producer	SCEA Château de Montguéret													
<p>price 14.65</p> <p>year 2003</p>														
wine	<p>@name Mumm Cordon Rouge</p> <p>@appellation Champagne</p> <p>@classification a.c</p> <p>@code C00312363</p> <p>@format 375ml</p> <p>properties</p> <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>Champagne</td></tr> </table> <p>origin</p> <table border="1"> <tr><td>country</td><td>France</td></tr> <tr><td>region</td><td>Champagne</td></tr> <tr><td>producer</td><td>G.H. Martel & Co</td></tr> </table> <p>comment Ready for drinking now. Serve it fresh but not too cold.</p> <p>tasting-note This champagne has a light fruity aroma. It is delicate and has exquisite bubbles.</p> <p>price 33.00</p> <p>year 2000</p>	color	white	alcoholic-strength	12	nature	Champagne	country	France	region	Champagne	producer	G.H. Martel & Co	
	color	white												
alcoholic-strength	12													
nature	Champagne													
country	France													
region	Champagne													
producer	G.H. Martel & Co													
<p>@name Prado Rey Roble</p> <p>@appellation Ribera-del-duero</p> <p>@classification d.o.</p> <p>@code C00929026</p> <p>@format magnum</p> <p>properties</p> <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> <p>origin</p> <table border="1"> <tr><td>country</td><td>Spain</td></tr> <tr><td>region</td><td>Old Castille</td></tr> <tr><td>producer</td><td>Real Sitio de Ventosilla SA</td></tr> </table> <p>price 35.25</p> <p>year 2002</p>	color	red	alcoholic-strength	12.5	nature	still	country	Spain	region	Old Castille	producer	Real Sitio de Ventosilla SA		
color	red													
alcoholic-strength	12.5													
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country	Spain													
region	Old Castille													
producer	Real Sitio de Ventosilla SA													

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