



Domaine
J E A N - M A R C
BERNHARD

GEWURZTRAMINER Sélection de Grains Nobles

GROUND :

Clay and limestone, from Vogelgarten and Mambourg in Sigolsheim vineyard, south exposition.

GRAPE-VARIETY :

Gewurztraminer 100 %.

WINE-HARVEST :

October.

WINE-MAKING :

Long pressing during 12 hours, long fermentation : 4 months with natural yeasts, maturing on the fine lees during 10 months.

BOTTLE AGEING :

10 to 20 years.

WINE TASTING :

Complex nose : crystallized exotic fruits, botrytis, smoked, honey ; powerful, rich and fleshy mouth, freshness and persistency. Exceptionnal complexity and concentration.

EXAMPLES OF COURSES :

Apertive, goose liver, dessert with fruits.