

Domaine JEAN-MARC BERNHARD

MUSCAT D'ALSACE Vendanges Tardives

GROUND:

Granitic, east exposition.

GRAPE-VARIETY:

Muscat d'Alsace 100 %, 35 years old vines.

WINE-HARVEST:

Mid-end october, selection of botrytised grapes.

WINE-MAKING:

Pressing during 2 hours, fermentation 1 month with natural yeasts, maturing on the fine lees during 10 months.

BOTTLE AGEING:

5 to 8 years.

WINE TASTING:

Expressive nose of muscat, ripe fruits, honey, long mouth and persistency. Nice sweetness, like a feminine wine.

EXAMPLES OF COURSES:

Apertive, alone.