

## Domaine JEAN-MARC BERNHARD

## **PINOT GRIS**

**GROUND:** 

Granitic and sandy.

**GRAPE-VARIETY:** 

Pinot gris.

**WINE-HARVEST:** 

By hand with selevtive picking.

**WINE-MAKING:** 

Natural yeasts, maturing on the fine lees during 8 months in large oak barrels and stainless steel tanks.

**BOTTLE AGEING:** 

3 to 6 years.

**WINE TASTING:** 

Clear yellow colour, brilliant, expressive nose, fruit aromas (apricot, peach), smoked, crystallized fruits. In the mouth it is rich, full, round and fresh.

**EXAMPLES OF COURSES:** 

White meat (blanquette of veal), fish in a sauce, salads, mushrooms, terrine. You can almost drink this wine with a complete meal.