



Domäne
J E A N - M A R C
BERNHARD

CRÉMANT D'ALSACE Brut
Réserve Médaille d'OR Vigneron
Indépendant de France 2019

GROUND :

Sandy.

GRAPE-VARIETY :

40% Auxerrois, 40 % Chardonnay 20 % Pinot Gris

WINE-HARVEST :

By hand.

WINE-MAKING :

Traditional champagne method : 2 vintages and second fermentation in bottles. No malolactic fermentation.

BOTTLE AGEING :

2 to 3 years.

WINE TASTING :

Clear yellow colour, brilliant, expressive nose, peach, apricot aromas, fine bubbles. In the mouth it is light and fresh.

EXAMPLES OF COURSES :

Delicatessen, aperitive.