

Domaine JEAN-MARC BERNHARD

GEWURZTRAMINER Grand Cru Mambourg

GROUND:

Clay and limestone, east exposition.

GRAPE-VARIETY:

Gewurztraminer 100 %

WINE-HARVEST:

By hand with selective picking, vines more than 50 years old.

WINE-MAKING:

Long pressing during 3 to 6 hours, long fermentation: 3 to 4 months with natural yeasts, maturing on the fine lees during 10 months.

BOTTLE AGEING:

8 to 20 years.

WINE TASTING:

Intense, complex and spicy nose with exotic fruits (mango, litchi); aromatic, rich and fleshy mouth, well-balanced, racy and nice persistency, with some tanins.

EXAMPLES OF COURSES:

Goose liver, strong cheese, aperitive, dessert

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