

Domaine JEAN-MARC BERNHARD

GEWURZTRAMINER

GROUND:

Sandy- muddy, vines more than 40 years old.

GRAPE-VARIETY:

Gewurztraminer.

WINE-HARVEST:

By hand with selective picking.

WINE-MAKING:

Natural yeasts, maturing on the fine lees in stainless steel tanks.

BOTTLE AGEING:

2 to 6 years.

WINE TASTING:

Floral nose, spicy, rose aroma; aromatic, rich and fleshy mouth, wellbalanced and nice persistency.

EXAMPLES OF COURSES:

Spicy or sweet and sour courses, Asiatic cooking, strong cheese, aperitive