

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.