



PINOT GRIS Sélection de Grains Nobles

GROUND : Granitic, steep hill, terraced, east exposition.

GRAPE-VARIETY : Pinot Gris 100 %

WINE-HARVEST : Mid october.

WINE-MAKING :

Long pressing during 12 hours, long fermentation : 4 months with natural yeasts, maturing on the fine lees during 10 months.

BOTTLE AGEING : 10 to 20 years.

WINE TASTING :

 $\label{eq:complex nose: crystallized fruit, botrytis, smoked, honey; powerful, rich and fleshy mouth, freshness and persistency. Exceptionnal acidity and concentration.$

EXAMPLES OF COURSES : Apertive, goose liver.

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