

Domaine JEAN-MARC BERNHARD

RIESLING Grand Cru Wineck Schlossberg

GROUND:

Granitic. South exposure

GRAPE-VARIETY:

Riesling.

WINE-HARVEST:

By hand with selective picking.

WINE-MAKING:

Natural yeast, long maturing on the fine lees during 11 months in large oak barrels.

BOTTLE AGEING:

5 to 20 years.

WINE TASTING:

Powerful and complex nose: citrus aromas (lemon and grapefruit), zest, crystallized fruit. In the mouth it is rich, fleshy, fat with an elegant lemony acidity, aromatic and gustatory persistency.

EXAMPLES OF COURSES:

Excellent with raw fish (sushi), grilled fish, fish in a sauce, meat \dots After several years its minerality becomes legendary.