



DOMAINE JEAN-MARC BERNHARD

ALSACE

Domaine Bernhard is a small, family-owned wine estate in the foothills of the Vosges Mountains, directly west of Colmar in the little burg of Katzenthal. In 16th century buildings on an estate they purchased in 1802, the family creates provocative, even exemplary Riesling, Pinot Gris and Gewurztraminer. From granite-based soils, these wines are crisp, clean, fruity and fragrant, and very well balanced with slightly lower alcohol levels (12-13%) than their neighbors to the south.

Beginning in 2012, all Bernhard wines will be certified organic. Everything here is done to promote the life of the soil which is the root of expression for each terroir: regular ploughing, grass in the vineyard, compost, maintenance of old-to-ancient vines, only the most detailed and precise attendance to viticulture. The 9th winemaking generation of the Bernhard family currently operates the estate.

RIESLING *Vieilles Vignes*

RIESLING *Wineck-Schlossberg* GRAND CRU

Riesling and Gewürztraminer are grown at Wineck-Schlossberg, but Riesling is the star of this site. Topped by the ruins of an ancient castle, steeply sloped, southeast-facing vineyards offer soils of decomposed, mica-rich granite mixed with stones and clay. The site is protected by the high Vosges Mountains for a dry, warm microclimate. Produced from hand-harvested grapes fermented with indigenous yeasts, aged 11 months in oak on fine lees.

2011: Powerful and complex nose—scents of lemon and grapefruit, crystallized fruit; rich and fleshy on the palate with an elegant lemony crispness and considerable persistence. Excellent with sushi, grilled fish, marinated white meats, and lively conversation. Though quite approachable now, this exceptional Grand Cru Riesling will develop positively in cellar over the next decade.

GEWÜRZTRAMINER *Mambourg* GRAND CRU

The steeply-sloped Mambourg Grand Cru vineyard is one of the world's great Gewürztraminer sources, and features south and southeast exposures and clayey-calcareous (*clay-limestone*) soils. Produced by local monasteries and nobility in the eighth century, the wines of Mambourg were already celebrated more than 1200 years ago (Mambourg was then called "Sigoltesberg"). The products of this unique, revered vineyard are noted for their floral aromas, rich palate fruit, and strong mineral component.



Hand-harvested and selected from vines exceeding 50 years of age, Bernhard Grand Cru Gewürztraminer offers an intense, complex, spicy nose of exotic fruits (mango, litchi); rich and fleshy on the palate, the wine is well-balanced yet racy with good persistence; in the cellar, this exotic, concentrated, spicy, and dry Gewürztraminer will continue to gain in complexity and depth over the next decade and a half. An outstanding complement to goose liver, strong cheeses, white meat entrées, much asian cuisine, and desserts like fruit compote.

Thank you for your time and for your interest in Connoisseur wines.