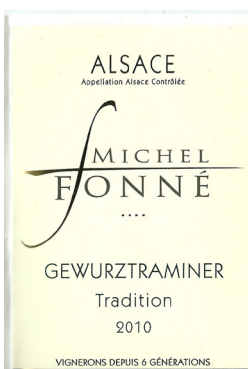


# Domaine Michel Fonné



## 2010 Domaine Michel Fonné

### AOC Alsace

### Gewurztraminer

This is the perfect example of what a Gewurztraminer should be. It is slightly sweet, rich and warmingly spicy on the tongue, fresh and lively in the glass, with aromas of delicate flowers.

<b>Varietals</b>	100% Gewurztraminer
<b>Geographic Origin</b>	The Domaine Michel Fonné consists of 13 hectares in the heart of the Alsace up against the Vosges mountains in the beautiful village of Bennwihr. The vineyards are planted with all seven of the traditional Alsatian grape varieties.
<b>Terroir</b>	The soil underlying the domaine is pebbly sandstone; a soil type that allows for excellent drainage and deep root penetration. The Alsatian summers are notably warm for this far north, but have cool evenings. This fluctuation builds the perfect acid levels in the final wine, balancing the wine's natural sugars with complex flavors.
<b>Vinification</b>	Traditional winemaking methods are followed. Grapes are de-stemmed, gently pressed in a pneumatic press before juice is allowed to run off by gravity. Temperature-controlled fermentation lasts 3-6 weeks in stainless steel tanks, followed by an initial aging in inert ancient foudres.
<b>Viticulture</b>	Traditional, meticulous pruning is practiced to restrict yields far below the allowed tonnage for the region. Vines are planted in dense rows at 5,000 vines per hectare. All the domaine's vineyards are rigorously plowed and farmed organically.
<b>Serving Suggestions</b>	This Gewurztraminer is perfect as an aperitif or paired with the main course of a meal such as fish and spicy sauce. It also works perfectly with dessert such as cheese cake or an apple tart. It can be aged 3 to 5 years and should be stored on its side, at an ambient temperature of 10-15 C.