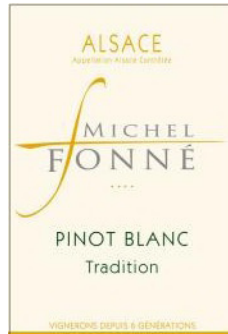


Domaine Michel Fonné



2010 Domaine Michel Fonné AOC Alsace Pinot Blanc

This Pinot Blanc is a well-rounded yet delicate wine that combines all the freshness and softness characteristic of good Pinot Blanc.

Varietals	100% Pinot Blanc
Geographic Origin	The Domaine Michel Fonné consists of 13 hectares heart of Alsace up against the Vosges Mountains in the beautiful village of Bennwihr. The vineyards are planted with all seven of the traditional Alsatian grape varietals.
Terroir	The Alsatian summers are notably warm 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.
Vinification	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 and is followed by an initial aging in inert ancient foudres.
Viticulture	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.
Serving Suggestions	This Pinot Blanc is a perfect aperitif wine. It is a gastronomic wine par excellence. It is unrivalled to accompany fish, white meats, and the traditional Alsatian choucroute. It should be drunk young and stored at an ambient temperature of 10-15C.