

Domaine Michel Fonné



2008 Domaine Michel Fonné

AOC Alsace

Grand Cru Mambourg Riesling

This Grand Cru Riesling has all the finest characteristics of a great Alsatian wine. Mambourg wines are very characteristic, well-balanced, and age well. This wine is elegant with great finesse, a powerful bouquet and a very long finish.

Varietals	100% Riesling
Geographic Origin	The Domaine Michel Fonné consists of 13 hectares in the heart of the Alsace up against the Vosge Mountains, in the beautiful village of Bennwihr. The vineyards are planted with all seven of the traditional Alsatian grape varieties. The Grand Cru vineyard Mambourg is a marly-calcareous hillside plot with southern exposure facing the ancient village of Sigolsheim.
Terroir	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.
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, 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. The Riesling vineyards contain vines that are 35 years old.
Serving Suggestions	This Riesling is a gastronomic wine par excellence. It is unrivalled to accompany fish, shellfish, seafood, white meats and the traditional Alsatian choucroute. It is also perfect as an aperitif. It can be aged 3 to 5 years and should be stored on its side, at an ambient temperature of 10-15 C.