



« Tasting Muscat is like biting into a bunch of grapes »



MUSCAT GRAND CRU MARCKRAIN

WORKING IN THE VINEYARD

With an average age of 40 years, we grow our Muscat vines on marl and limestone soil. The work in the vineyard is spread out over the whole year and starts with pruning (double Guyot), followed by the descent of the woods, arching, green work (de-budding) and manual tying-up. At the same time, we work the soil and mow the grass regularly while limiting soil compaction. Committed to the protection of the environment, the respect of the man who works there and the quality of the wine, we are in conversion to Organic Agriculture (AB).

THE ART OF WINEMAKING

Grapes are usually harvested in October. The harvested fruits are introduced into a pneumatic press where the juice is left for a few hours in

contact with the skin (which contains the aromas) for maceration ; a process used for aromatic grape varieties. Then, the juice is slowly extracted and sent to a wooden cask. The most important step then begins : the fermentation. This degradation of sugars into alcohol, accomplished by the natural yeasts contained in the grapes, takes place over several months. The wine thus obtained is then aged on fine lees until bottling.

TERROIR, ONE GRAND CRU

Marckrain is one of the 51 Grands Crus recognized today in Alsace. Located above Bennwihr, it covers 53.35ha with an east-facing exposure. This vineyard receives the radiation of the rising sun, which allows it to keep a great acidity in the grapes.

THE PLEASURE OF TASTING

To the eye, this wine has a brilliant silver color. On the nose, it opens up with intense and clear perfumes of white flowers. On the palate, we appreciate a crisp wine with a persistent palate, tense with a beautiful vivacity. The impression of eating directly the grape is very present ; typicality of the Muscat.

ASSOCIATION WITH DISHES

This semi-dry wine is very pleasant as an aperitif. Its delicate fruit aromas are a perfect accompaniment to asparagus dishes in spring.

Also, this Muscat can be enjoyed outside of meals, simply a glass with a snack, to refresh yourself in summer.

Domaine Michel Fonné

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