



RIESLING GRAND CRU SCHLOSSBERG

WORKING IN THE VINEYARD

With an average age of 40 years, we grow our Riesling vines mainly on a granit 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, our products are certified organic (AB) since the vintage 2022.

THE ART OF WINEMAKING

Grapes are usually harvested in September and October. The

harvested fruits are introduced into a pneumatic press where the juice is slowly extracted and then sent to a wooden cask. The most important stage then begins : fermentation. This degradation of sugars into alcohol, accomplished by the natural yeasts contained in the grapes, takes place over a few months. The wine thus obtained is then matured on fine lees until bottling.

TERROIR, ONE GRAND CRU

Schlossberg is one of the 51 Grands Crus recognized today in Alsace. Located above Kaysersberg, it covers 80.28ha with a southern exposure. Harmoniously arranged, the parcels are superimposed in a succession of terraces, sheltered by the chains of the Vosges mountains.

THE PLEASURE OF TASTING

To the eye, this wine has a beautiful golden yellow color. The typicality of this terroir is expressed by an airy character, a fine acidity, floral aromas of great delicacy. This wine reaches its fullness after a few years, a certain minerality is unavoidable from the freshness of the granite.

ASSOCIATION WITH DISHES

This dry wine goes very well with noble fish such as scallops, grilled fish, firm or iodized fish such as sea bass or red mullet.

Domaine Michel Fonné

24 Rue du Général de Gaulle - 68630 BENNWIHR - Tél : +33.3.89.47.92.69

www.michelfonne.com michel@michelfonne.com



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Domaine_Michel_Fonné