



« The only red grape variety grown in Alsace »



PINOT NOIR TRADITION

WORKING IN THE VINEYARD

On average 40 years old, we grow our Pinot Noir vines mainly on marly-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 picked in September. The harvested fruits are crushed, partially de-stemmed and then introduced into a stainless steel tank. Maceration then begins : the tannins and colour contained in the skins are extracted. This operation is carried out over a month, during this time natural alcoholic fermentation also takes place. After pressing, the wine obtained must still undergo malolactic fermentation during maturation in a wooden barrel.

THE PLEASURE OF TASTING

To the eye, one appreciates the light red colour with ruby tones. On the nose, Pinot Noir offers a bouquet

with fruity notes of redcurrant, morello cherry and raspberry. On the palate, we discover a brilliant, full-bodied and well-balanced wine. Notes of wild berries express themselves ; well-melted tannins make the wine supple and delicate.

ASSOCIATION WITH DISHES

This wine, due to its well-structured and fresh character, is very appreciated with grilled meats, barbecued. Its supple and fine tannins allow it to accompany poultry and white meats. Platters of charcuterie, red meats and game married marvelously with Pinot Noir.

Domaine Michel FONNÉ

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

www.michelfonne.com michel@michelfonne.com



Domaine Michel Fonné



Domaine_Michel_Fonné