



« The Riesling reflects the geological heritage in which it is grown »



## RIESLING TRADITION

### WORKING IN THE VINEYARD

With an average age of 35 years, we grow our Riesling vines mainly on a clay-silt 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 September and October. The harvested fruits are introduced into a pneumatic press where the juice is slowly extracted and then sent to a stainless steel tank. 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.

### THE PLEASURE OF TASTING

To the eye, this wine has a pale yellow colour underlining its

freshness. On the nose, the Riesling offers a bouquet of exceptional finesse with mineral nuances. On the palate, one appreciates a dry, brilliant wine marked by a nice acidity and accompanied by some citrus fruit notes.

### ASSOCIATION WITH DISHES

This dry and light wine goes very well with a wide variety of seafood. Its mineral side allows it to accompany shellfish and crustaceans such as oysters, scallops and lobster while its fine acidity exhales the subtle flavours of fish. Served with sauerkraut, a traditional dish of our region, Riesling will bring a touch of lightness.

## Domaine Michel FONNE

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

[www.michelfonne.com](http://www.michelfonne.com) [michel@michelfonne.com](mailto:michel@michelfonne.com)



Domaine Michel Fonné



Domaine\_Michel\_Fonné