



PINOT BLANC TRADITION 2012

The Michel Fonné vineyards account for a total of 15 hectares and are planted with all of the seven Alsatian wine grape varieties. In 1989 Michel returned in Alsace, after an apprenticeship in California, to assume management of the Barth René vineyards and winery from his retiring uncle, René Barth. More than 80% of the production are exported all over the world.



WINE



The Pinot Blanc is well-rounded yet delicate, combines freshness and softness, representing the happy medium in the range of Alsace wines.



The Pinot Blanc Tradition is soft and delicate, fresh and supple, is the ideal all-purpose Alsace wine. He is perfect with most foods (seafood, country buffets), cold starters (melon and parma ham, chargrilled vegetables with olive oil). Lightness, fruitiness, mild acidity and low alcohol contribute to make this a very pleasant and easy wine to drink.



Analytic characteristics :

Alcohol : 12.1% by volume

Sugar : 6 g/L

Volatil acidity : 0.18 g/L

SO2 total : 102 mg/L

TASTING



It should be stored on its side, at an ambient temperature.

Ageing : 5 to 7 years

Domaine Michel Fonné

24 rue du Général de Gaulle - 68630 Bennwihr

Phone +33 389 47 92 69 Fax +33 389 49 04 86

Email michel@michelfonne.com

Website www.michelfonne.com

