



PINOT GRIS 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



This Pinot Gris develops distinctive smoky notes : aromas of forest floor, burnt vine shoots, mushrooms, moss, dried fruits, apricot, honey, beeswax and gingerbread.



Given its inherent discretion, this wine benefits from decanting a few months before being served, in order for its complexity to be fully appreciated. In the mouth, this noble wine offers great substance, admirable, lively roundness that tends toward a slightly sweet opulence, but always underpinned by delightful freshness. It's the balanced intensity that makes it so attractive.



It's excellent with game, white meats, roasts and offal (liver, kidneys...)

TASTING



It should be stored on its side, at an ambient temperature.
Ageing : 5 to 7 years



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