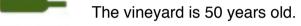


# PINOT GRIS ROEMERBERG 2010

The Michel Fonne vineyards account for a total of 15 hectares and are planted with all of the seven Alsatian wine grape varietals. 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.



# **VINEYARD**



The Roemerberg hill has a granite soil.

# WINE

This Pinot Gris develops a characteristically opulent flavour. Round, rich and with a long finish, it has a complex vegetal aroma which is reminiscent of woodland. It's slightly smokey.

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

### **Analytic characteristics:**

Alcohol: 12% by volume

Sugar: 45 g/L

Acidity: tartaric: 4.9 g/L

sulphuric : 3.2 g/L Volatil aciditv : 0.40 g/L

PH: 3.66

# **TASTING**

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

Againg LE to 7 years

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

