



## PINOT GRIS ROEMERBERG 2010

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.



### VINEYARD



The vineyard is 50 years old.

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 smoky.



It's excellent with foie gras, game, white meats, roasts 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 acidity : 0.40 g/L

PH : 3.66

### TASTING



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



Ageing : 5 to 7 years



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