



## SYLVANER TRADITION 2011

The Michel Fonné 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



This Sylvaner comes from a 35 years old vineyard.  
The soil is sandstone.

### WINE



The colour is clear, revealing green tinges, thus emphasizing its characteristic freshness.  
The nose is fresh and light. It offers a bouquet that is discreetly fruity and floral: citrus fruits, white flowers, freshly cut grass ...  
Sylvaner offers a light and delicate touch as an accompaniment to all shellfish (oysters, scallops, clams...), as well as fish, charcuterie, or simply enjoyed on its own.

### TASTING



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

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