

Michel Fonné Pinot Blanc 2017

COUNTRY

France

REGION

Alsace

PRODUCER

Domaine Michel Fonné

ABV

12

GRAPE VARIETY

Pinot Blanc

TASTING NOTE

A well-rounded yet delicate Pinot Blanc with the soft freshness of an Alsace wine

PRODUCER INFORMATION

Michel Fonné is a certified oenologist from Dijon. Having obtained his technical expertise in Methode Champenoise, crucial for producing his sparkling, cremant style wines, Michel took over the family business. The estate is located halfway between Kayersberg and Riquewihr in the commune of Bennwihr and includes 12 hectares of planted vineyards with several types of Alsatian vines.

The Barth René estate includes 30 acres of vineyards planted with all seven Alsatian wine grape varieties: Sylvaner, Pinot Blanc, Riesling, Pinot Gris, Muscat, Gewurztraminer and Pinot Noir.

Michel, with fellow Alsatian environmentally concerned winemakers, contributed to the creation of Tyflo, an organization that provides official recognition for sustainable agriculture practices that are modeled after international standards certified by IOBC (International Organization for Biological and Integrated Control).

Tyflo is the nickname for *Typhlodromus pyri*; a tiny bug which is a natural predator of mites and parasites. It symbolizes the winemaker's will to fight vine diseases by natural means, and to favour nature friendly, sustainable growing techniques.

