



## RIESLING

# « HOPICES DE STRASBOURG » 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.



### WINE



Pale yellow in colour, with bright green tinges that emphasize its characteristic freshness.



The bouquet is elegant and racy, with delicate fruity aromas. It also offers aromas of anise, cumin, liquorice and fennel seeds. This Riesling develops mineral aromas (gun powder, flint, gasoline, etc.).



This dry wine displays great vertical structure. It is characterized by intense freshness that can be appreciated from start to finish, whilst the mid-palate is defined by opulence and richness.

### TASTING



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

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