

DOMAINE FONNÉ 'LES TROIS SŒURS' PINOT BLANC

2024

Country
France

Region
Alsace

Varietal
Pinot Blanc

Winemaker
Michel Fonné
Déborah Fonné
Sarah Fonné

Alcohol Content
12%

Total Sulfur
No data

Residual Sugar
4,5 g/l

Acidity
4,85 g/l

HISTORY

The Fonné family's independent viticultural history dates back to 1747. Today, Domaine Fonné farms 17 hectares in the Haut Rhin in the heart of the Kaysersberg Valley in Alsace. With a strong family heritage, the past seven generations have been continuing Alsatian traditions while integrating contemporary approaches to winemaking; enabling each wine to reflect the unique characteristics of its terroir.

The patriarch, Michel Fonné, has been the lead oenologist at the estate since 1989. Today, he works alongside his three daughters: Déborah, (who initiated the estate's organic practices, certifying them in 2022), Sarah, an oenologist working alongside Michel and Salomé, the youngest, who promotes the estate overseas. The two other family members are hard at work in the vineyards are Muscat and Ottonel, the resident vineyard dogs.

Depicted on the label is the steeple of the church in Bennwihr, their hometown, whose hourly chimes are the heartbeat of the village.

VINIFICATION and MATURATION

Hand-harvested, whole clusters go through direct press. The wine is fermented in stainless steel tanks for 6 to 10 months on indigenous yeasts before bottling.



VINEYARD

Eastern-facing and sitting at 689ft in elevation, 35 year old vines are planted to clay-silt soil. Certified organic since 2022 (by European standards), everything from vineyard management to harvest is managed by hand.



TASTING NOTES

Pale gold in color. A bouquet of white blossoms, elderflower, Bosc pear and white nectarine translate from the nose to palate, punctuated by notes of almond and meyer lemon on the finish.



FOOD PAIRING

Onion tart, sole meunière, asparagus and hollandaise, samosas, banh mi, dim sum, fish tacos.

