



### Pinot Noir Cuvée René Dopff A.O.P. Alsace

2022

#### VINIFICATION

Gentle extraction is achieved through low pressure pressing and winemaking at a controlled temperature. The wine is matured on fine lees for a period of 4 months, and then filtered. It is stocked in stainless steel vats for several months before being bottled.

#### DÉGUSTATION

**COLOR:** strong, deep ruby color.

**AROMAS:** pleasant red berry notes of strawberry and raspberry.

**PALATE:** round, discreet tannins and good aromatic persistence on the finish.

#### ACCORDS GOURMANDS

It reveals its full potential with cheese like goat's cheese and brie. It can accompany every course of the meal such as grilled beef, roast poultry with a crispy skin, barbecued meat.

#### CÉPAGE

Pinot Noir

#### DEGRÉ D'ALCOOL

alc 12% vol.

#### VENDANGE

The harvest is entirely handpicked.

#### SERVICE

10 to 12°C

#### CONSERVATION

Can be conserved for up to 5 years.

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