

CHÂTEAU DE RIQUEWIHR

DEPUIS 1549

DOPFF & IRION



Riesling Cuvée René Dopff A.O.P. Alsace

2023

WINEMAKING

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.

TASTING NOTES

COLOR: greenish gold with silver tints.

AROMAS: complex mineral characteristics, white fleshed fruit notes such as apple, peach and pear, bitter almond, privet tree flowers, grey pepper and turmeric.

PALATE: lively, fresh and balanced, long fruity persistence and mineral flavors.

FOOD PAIRING

Riesling goes particularly well with grilled fish, plain or with a sauce such as trout with almonds, pike with lemon butter. It goes well with cheese such as cottage goat's cheese or Saint-Marcellin.

GRAPE VARIETIES

Riesling

ALCOHOL

alc 12% vol.

TERROIR

HARVESTING

The harvest is entirely handpicked.

SERVING TEMPERATURE

10 to 12°C

AGEING POTENTIAL

Can be conserved for up to 5 years.

www.dopff-irion.com