CHÂTEAU DE RIQUEWIHR DOPFF& IRION





Pinot Blanc Cuvée René Dopff A.O.C. 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: luminous pure gold. AROMAS: complex notes of nectarine, pineapple, fresh almond, white acacia flowers, and white pepper.

PALATE: very harmonious, evoking honey, spicy cardamom-pepper, citrus fruit on the finish, well balanced acidity and alcohol.

ACCORDS GOURMANDS

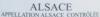
It can be served whenever a dry white wine is the best choice .Curry flavored chicken kebabs, lemon chicken, fried fish, and semi-dry goat's cheese. CÉPAGE Pinot Blanc

DEGRÉ D'ALCOOL alc 12.00% 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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