

# CHÂTEAU DE RIQUEWIHR

DEPUIS 1549

**DOPFF & IRION**



## Château de Riquewihr "Les Murailles" Riesling A.O.C.

Alsace

2012

### VINIFICATION

Low pressure pressing, winemaking at a controlled temperature. Maturing on fine lees for a period of 4 months. Stocking in stainless steel for 9 months before bottling. Storage in bottles before being released into the market.

### DÉGUSTATION

**COLOR:** intense golden color

**AROMAS:** delicate and elegant, with mineral notes, as well as fruity pineapple, nectarine, citrus fruit, mint-tarragon-aniseed, walnut, flowers and grey pepper.

**PALATE:** powerful and acidulated, mineral, honey, citrus fruit, flint stone, slightly roasted, minted licorice on the finish.

### ACCORDS GOURMANDS

Seafood, tabbouleh, tajine with citrus, roast pork with apricots, pike, red mullet, grilled lobster, and semi-dry goat's cheese.

### CÉPAGE

Riesling

### DEGRÉ D'ALCOOL

12,5% alc./vol.

### TERROIR

Clayey-marly soil on conglomerates of sand from the quaternary era, upon a bedrock of gypsum.

### VENDANGE

Exclusively hand-picked harvest.

### SERVICE

10 to 12°C

### CONSERVATION

Can be conserved for up to 7-10 years.

[www.dopff-irion.com](http://www.dopff-irion.com)