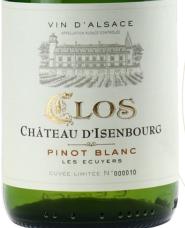
CHÂTEAU DE RIQUEWIHR DOPFF&IRION







"Les Ecuyers" Pinot Blanc A.O.C. Alsace 2008

VINIFICATION

We proceed to a low pressure pressing with whole grapes and a temperature controlled vinification... The maturing lasts about 4 months on fine lees followed by a filtration. The wine is then stored in stainless steel vats for a few months before bottling.

DÉGUSTATION

Color : Deep golden robe.

Aromas : White fleshed fruit jelly, honey, salty and smoked notes, alomonds, fine herbs such as dill and tarragon and spices like cumin. Palate : Fresh palate, stewed and spicy, aromatic through to the finish, persistent peppery notes.

ACCORDS GOURMANDS

This Pinot Blanc is rich and fruity and can be enjoyed with an entire meal. It goes perfectly well with appetizers (rabbit terrine with hazelnuts, chorizo-cumin cake). Can be served with warm pate in pastry and saucy fish dishes (seafood sauerkraut).

CÉPAGE Pinot Blanc

DEGRÉ D'ALCOOL 12 % alc./vol.

TERROIR

the first terrace and the plateau are made up of silty chalku-clay, slightly limestone soil. The other terraces are composed of a chalkyclay silicia soil, with a touch of alkaline.

VENDANGE Exclusively manual.

SERVICE 10 to 12 °C

CONSERVATION 5 to 7 years

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