



Riesling Cuvée René Dopff A.O.C. Alsace
2016



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: 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.

ACCORDS GOURMANDS

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.

CÉPAGE

Riesling

DEGRÉ D'ALCOOL

12,5% alc./vol.

TERROIR

VENDANGE

The harvest is entirely handpicked.

SERVICE

10 to 12°C

CONSERVATION

Can be conserved for up to 5 years.

www.dopff-irion.com