

CHÂTEAU DE RIQUEWIHR

DEPUIS 1549

DOPFF & IRION



Château de Riquewihr Grand Cru Schoenenbourg Riesling A.O.C. Alsace Grand Cru

2011

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 onto the market.

DÉGUSTATION

COLOR : bright, intense golden yellow.

AROMAS: refined, rich, complex notes of apricot, yellow and white fruit, refined spices such as curry and saffron, ginger and jammy zests, joined by a hint of incense.

PALATE: ample and chiseled, harmonious, nice well melted palate, lively and spicy on the finish.

ACCORDS GOURMANDS

It goes well for kitchen of the world such as duck-coriander nems, chicken-flavored ginger, fresh water fish in a creamy curry sauce, goes well with cheese: Swiss and blue veined cheese.

CÉPAGE

Riesling

DEGRÉ D'ALCOOL

14% alc./vol.

TERROIR

Marly-clay, on conglomerates of sand from the quaternary era, all of which are situated on a bedrock of gypsum.

VENDANGE

Exclusively hand-picked harvest.

SERVICE

10 to 12°C

CONSERVATION

Can be conserved for up to 15 or 20 years.

www.dopff-irion.com