

CHÂTEAU DE RIQUEWIHR

DEPUIS 1549

DOPFF & IRION



Château de Riquewihr "Les Tonnelles" Pinot Noir

A.O.C. Alsace

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 into the market.

DÉGUSTATION

COLOR : light cherry with garnet tints.

AROMAS: complex and mellow, strawberry jam, laurel, black pepper and nutmeg, a hint of curry.

PALATE: well-balanced freshness between refined tannins and red berries.

ACCORDS GOURMANDS

Perfect with a piece of beef, beef carpaccio, roast beef, black pudding with apples. It can also accompany an entire meal.

CÉPAGE

Pinot Noir

DÉGRÉ D'ALCOOL

12,5% alc./vol.

TERROIR

Clay soil, north of Riquewihr and clay-loam soil, south of Riquewihr.

VENDANGE

Exclusively hand-picked harvest.

SERVICE

10 to 12°C

CONSERVATION

Can be conserved for up to 3-5 years.

www.dopff-irion.com