

CHÂTEAU DE RIQUEWIHR

DEPUIS 1549

DOPFF & IRION



Château de Riquewihr Muscat "Les Amandiers" 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 onto the market.

DÉGUSTATION

COLOR: lemon yellow.

AROMAS: intense and suave, with notes of refined citrus, grapes and fragrant rose petals.

PALATE: notes of yuzu, fresh and ample.

ACCORDS GOURMANDS

An excellent aperitif wine. It goes very well with tempura and shrimp fritters, sea bass with fennel, fish casserole, Picodon cheese, fruit salad and lemon pie.

CÉPAGE

Muscat

DEGRÉ D'ALCOOL

12% alc./vol.

TERROIR

Clay loam.

VENDANGE

Exclusively hand-picked harvest

SERVICE

10 to 12°C

CONSERVATION

Can be conserved for up to 7-10 years.



www.dopff-irion.com