CHÂTEAU DE RIQUEWIHR
DEPUIS 1549
DOPFF & IRION

Château de Riquewihr Pinot Gris Grand Cru Sporen
A.O.C. Alsace Grand Cru
2024

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: deep golden yellow, with a hint of emerald, limpid and brilliant.
AROMAS: roast pineapple, a hint of tarragon, discreet pomelo and a zest of orange, blond tobacco, honey, grey pepper, mild paprika.
PALATE: powerful and melted, well balanced between minerality, fruity notes and subtle spices. Impressive length.

ACCORDS GOURMANDS

Matches very well with oriental and exotic cuisine such as sea scallops with citrus fruits, fish cooked in a banana leaf with coconut milk, honey-flavored rack of pork, cottage goat's cheese, and roast grapefruit with honey.

CÉPAGE
Pinot Gris

DEGRÉ D'ALCOOL
12,5 % alc./vol.

TERROIR
Sandy and clay limestone. This rich and deep terroir stores the warmth of the sun and produces powerful and mineral wines. Boasting ageing potential, these fine products require time to reach their peak. Their aromas change over the years, evolving towards notes of chocolate and caramel. Facing southeast, "Sporen" is a natural amphitheater

VENDANGE
Exclusively hand-picked harvest.

SERVICE
10 to 12°C

CONSERVATION
Can be conserved for 10 to 15 years.