

CHÂTEAU DE RIQUEWIHR

DEPUIS 1549

DOPFF & IRION



Château de Riquewihr Pinot Gris "Les Maquisards"

A.O.C. Alsace

2016

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: limpid golden color.

AROMAS: well ripened notes of stewed fruit and jam. A combination of fruity and spicy aromas, recalling mango, quince, cumin, iodized salt and herbal teas such as verbena and chamomile.

PALATE: harmonious mellow, sweetness, acidity and lively, evoking pear. Good length, underscored by impressive aromatic complexity.

ACCORDS GOURMANDS

Lively and full bodied, this Pinot gris works well with fish served with a sauce or smoked fish, lobster or scallops (sea scallops with hot chili pepper). It's a splendid match for foie gras, it can accompany white meat (chicken with pineapple). Delicious with cheese such as munster.

CÉPAGE

Pinot Gris

DEGRÉ D'ALCOOL

14% alc./vol.

TERROIR

Deep and heavy limestone clay soil.

VENDANGE

Exclusively hand-picked harvest.

SERVICE

10 to 12°C

CONSERVATION

Can be conserved for up to 7-10 years.

www.dopff-irion.com