



## Château de Riquewihr Pinot Noir "Les Tonnelles"

A.O.C. Alsace

2018



### 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

### DEGRÉ D'ALCOOL

13.00% 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.

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