

# CHÂTEAU DE RIQUEWIHR

DEPUIS 1549

## DOPFF & IRION



### Château de Riquewihr Riesling "Les Murailles" A.O.C.

Alsace

2023

#### 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: intense golden color

AROMAS: delicate and elegant, with mineral notes, as well as fruity pineapple, nectarine, citrus fruit, mint-tarragon-aniseed, walnut, flowers and grey pepper.

PALATE: powerful and acidulated, mineral, honey, citrus fruit, flint stone, slightly roasted, minted licorice on the finish.

#### ACCORDS GOURMANDS

Seafood, tabbouleh, tajine with citrus, roast pork with apricots, pike, red mullet, grilled lobster, and semi-dry goat's cheese.

#### CÉPAGE

Riesling

#### DEGRÉ D'ALCOOL

alc 12% vol.

#### TERROIR

Clayey-marly soil on conglomerates of sand from the quaternary era, upon a bedrock of gypsum.

#### VENDANGE

Exclusively hand-picked harvest.

#### SERVICE

10 to 12°C

#### CONSERVATION

Can be conserved for up to 7-10 years.



[www.dopff-irion.com](http://www.dopff-irion.com)