



Clos Château d'Isenbourg "Les Tourelles" A.O.C.

Alsace

2012

VINIFICATION

We proceed to a low pressure pressing with whole grapes and a temperature controlled vinification... The maturing lasts about 4 months on fine lees followed by a filtration. The wine is then stored in stainless steel vats for a few months before bottling.

DÉGUSTATION

Color : Brilliant and luminous, deep golden robe.

Aromas : Prunes, stewed Mirabelle plums, bergamot, mild spices such as cinnamon and nutmeg, pepper, tropical wood (camphor and sandalwood).

Palate : Strong, ample and well-melted, very aromatic, honey and mineral notes, very long and spicy.

ACCORDS GOURMANDS

When served chilled, its citrus fruit notes go perfectly well with an appetizer such as fish terrine or with shellfish and seafood dishes. It goes equally well with dessert, especially mirabelle plum tarts or yellow fruit crumbles.

CÉPAGE

The finesse and the elegance of the Riesling, the body of the Pinot Gris, the subtle aromas of the Gewurztraminer and the freshness of the Pinot Blanc.

DEGRÉ D'ALCOOL

13 % alc./vol.

TERROIR

Silty chalky-clay, slightly limestone soil.

VENDANGE

Exclusively manual.

SERVICE

8 to 10 °C

CONSERVATION

5 to 7 years

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