

# CHÂTEAU DE RIQUEWIHR

DEPUIS 1549

**DOPFF & IRION**



## Crémant Comtes d'Isenbourg Brut Blanc de Blancs A.O.C. Crémant d'Alsace

### RÉCOMPENSE



### VINIFICATION

Pressing of the entire cluster. The grapes arrive at the press on a conveyor belt in order for the berries to remain intact. Winemaking is carried out at a low temperature. The initial wine produced is matured in a vat for around 6 months before bottling and yeasting, resulting in fermentation. This is achieved when a blend of sugar and yeasts (liqueur de tirage) is added to provoke a second bottle fermentation. Although the winemaking regulations only require this appellation to be matured for 9 months, our wines are horizontally stored on laths for 12 to 15 months before being disgorged (to eliminate yeast deposits).

All of our Crémants are brut. We obtain this result when we disgorge the sweet liqueur, by adding less than 15g/l of concentrated sugar (legal limit in the production of Crémant) to conserve the dry and elegant style of our Crémants.

Our wines, like Champagne, are not vintage offerings, in order for us to blend different years, thereby ensuring excellent consistent quality.

### DÉGUSTATION

Attractive golden colour with emerald tints, fine, generous and lasting bubbles.

Nose evoking white flower and white fruit aromas - apples and vine peaches - with a touch of fresh almond.

Aromatic and citrus on the palate, elegant evoking a dry and fresh style, long and light persistence.

### ACCORDS GOURMANDS

The Crémant d'Alsace can be served at any time of the day. It is the ideal aperitif, cocktail, or drink for any convivial moment such as a buffet dinner or a tapas party with friends.

Thanks to its freshness and finesse it is possible to associate steamed prawns with citronella, lobster raviolis, Saint Jacques casserole, foie gras served with brioche, salmon marinated with herbs, sander soufflé, turbot with tagliatellas.

It goes wonderfully well with poultry cooked in a creamy sauce, chicken tajine with prunes, and tenderloin pork pie. It also pairs well with fresh goat's cheese, Chaource or Camembert. Equally worth trying at dessert time with a liquorice-flavoured crème brûlée, roast grapefruit with honey or a peach tart, strawberry soup.

### CÉPAGE

Pinot blanc - Auxerrois

### DEGRÉ D'ALCOOL

alc 12% vol.

### VENDANGE

Handpicked

### SERVICE

7 or 8°

### CONSERVATION

Crémant d'Alsace must be stored in a cool place. It is ready to drink and can be conserved for 2 to 3 years.

