



Gentil A.O.C. Alsace

2016

VINIFICATION

At least half of the blend has to be made from noble grape varieties (Riesling, Pinot Gris, Muscat and/or Gewurztraminer). In addition, each variety has to be vinified separately. Last but not least, once bottled, the wine has to pass a tasting test, in order for it to be marketed under the Gentil denomination.

DÉGUSTATION

This wine is a straw yellow color with green tints. It exhales fairly strong delicate and fruity notes, with an array of aromas, ranging from roses and spices through to white fleshed fruit. Its well-balanced palate expresses great freshness. Dry and crisp, Gentil Dopff & Irion reveals subtle mineral features, highlighting this wine's purity and freshness. Its texture is silky and refined.

ACCORDS GOURMANDS

This gastronomic wine goes wonderfully well with an entire meal. It is perfect for social occasions, such as a casual gathering or an aperitif with snacks and tapas. Gentil Dopff & Irion is adapted to all sorts of international cuisine. It excels with fusion-style cooking.

CÉPAGE

Riesling, Pinot Gris, Muscat et/ou Gewurztraminer

DEGRÉ D'ALCOOL

12,5% alc./vol.

VENDANGE

The harvest is entirely handpicked.

SERVICE

12°C

CONSERVATION

Can be conserved for up to 2 years.

www.dopff-irion.com