



"Les Tommeries" Riesling A.O.C. Alsace

2009

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 : Limpid and luminous, pronounced golden robe.

Aromas : Intense, highly typical, mineral, with smoked, salty and iodine notes, a hint of bergamot, and grey pepper.

Palate : Good balance between the mineral notes and freshness, straight forward, persistent pepper on the finish.

ACCORDS GOURMANDS

Pairing: From gastronomic point of view, Riesling goes especially well with seafood and white meat: pike quenelles, stir-fried scallops, eels stewed in wine sauce, oven baked oysters, seafood platter, frogs legs and rooster cooked in Riesling.

CÉPAGE

Riesling

DEGRÉ D'ALCOOL

12,5% alc./vol.

TERROIR

The first terrace and the plateau are made up of silty chalku-clay, slightly limestone soil. The other terraces are composed of a chalky-clay silicia soil, with a touch of alkaline.

VENDANGE

Exclusively manual.

SERVICE

10 to 12 °C

CONSERVATION

5 to 7 years

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