



## Muscat Cuvée René Dopff A.O.P. Alsace 2021

### VINIFICATION

Gentle extraction is achieved through low pressure pressing and winemaking at a controlled temperature. The wine is matured on fine lees for a period of 4 months, and then filtered. It is stocked in stainless steel vats for several months before being bottled.

### DÉGUSTATION

COLOR: pale gold with grey tints.

AROMAS: generous fruitiness, white peach, grapes, pomelo, white elderberry flowers, hawthorn, a slightly vegetal note and white pepper.

PALATE: typically Muscat, fruity and dry, persistent pepper and citrus fruit.

### ACCORDS GOURMANDS

The Muscat is unrivalled with asparagus and goes well with tuna rillettes, baked cod fish loin with small vegetables, chicken fricassee and camembert.

### CÉPAGE

Muscat

### DEGRÉ D'ALCOOL

alc 12% vol.

### VENDANGE

The harvest is entirely handpicked.

### SERVICE

10 to 12°C.

### CONSERVATION

Can be conserved for up to 5 years.