CHÂTEAU DE RIQUEWIHR
DEPUIS 1549
DOPFF & IRION

Muscat Cuvée René Dopff A.O.P. Alsace
2024

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 11.5% vol.

VENDANGE
The harvest is entirely handpicked.

SERVICE
10 to 12°C.

CONSERVATION
Can be conserved for up to 5 years.

www.dopff-irion.com