



Pinot Blanc Cuvée René Dopff A.O.C. Alsace
2016



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: luminous pure gold.

AROMAS: complex notes of nectarine, pineapple, fresh almond, white acacia flowers, and white pepper.

PALATE: very harmonious, evoking honey, spicy cardamom-pepper, citrus fruit on the finish, well balanced acidity and alcohol.

ACCORDS GOURMANDS

It can be served whenever a dry white wine is the best choice. Curry flavored chicken kebabs, lemon chicken, fried fish, and semi-dry goat's cheese.

CÉPAGE

Pinot Blanc

DEGRÉ D'ALCOOL

12,5% alc./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