



### Pinot Blanc Cuvée René Dopff A.O.C. Alsace 2018

#### 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

11,5% alc./vol.

#### VENDANGE

The harvest is entirely handpicked.

#### SERVICE

10 to 12°C.

#### CONSERVATION

Can be conserved for up to 5 years.

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