



Pinot Gris 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: strong luminous gold.

AROMAS: marmalade, spicy nutmeg and cinnamon, as well as badian.

PALATE: ample, fruity and fresh, with good acidity, a touch of honey, long and fragrant on the finish.

ACCORDS GOURMANDS

Matches very well with oriental and exotic cuisine such as prawns with a Thai sauce, chicken curry and goes well with cottage cheese with pepper.

CÉPAGE

Pinot Gris

DEGRÉ D'ALCOOL

13,5% alc./vol.

VENDANGE

The harvest is entirely handpicked.

SERVICE

Can be conserved for up to 5 years.

CONSERVATION

10 to 12°C

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