



Pinot Gris Cuvée René Dopff A.O.C. Alsace
2022

WINEMAKING

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.

TASTING NOTES

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.

FOOD PAIRING

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.

GRAPE VARIETIES

Pinot Gris

ALCOHOL

alc 13% vol.

HARVESTING

The harvest is entirely handpicked.

SERVING TEMPERATURE

Can be conserved for up to 5 years.

AGEING POTENTIAL

10 to 12°C



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