CHÂTEAU DE RIQUEWIHR
DEPUIS 1549
DOPFF & IRION

Pinot Noir 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, deep ruby color.
AROMAS: pleasant red berry notes of strawberry and raspberry.
PALATE: round, discreet tannins and good aromatic persistence on the finish.

ACCORDS GOURMANDS

It reveals its full potential with cheese like goat's cheese and brie. It can accompagny every course of the meal such as grilled beef, roast poultry with a crispy skin, barbecued meat.

CÉPAGE
Pinot Noir

DEGRÉ D'ALCOOL
12°

VENDANGE
The harvest is entirely handpicked.

SERVICE
10 to 12°C

CONSERVATION
Can be conserved for up to 5 years.

www.dopff-irion.com