



Riesling Cuvée René Dopff A.O.P. Alsace  
2019

**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:** greenish gold with silver tints.

**AROMAS:** complex mineral characteristics, white fleshed fruit notes such as apple, peach and pear, bitter almond, privet tree flowers, grey pepper and turmeric.

**PALATE:** lively, fresh and balanced, long fruity persistence and mineral flavors.

**ACCORDS GOURMANDS**

Riesling goes particularly well with grilled fish, plain or with a sauce such as trout with almonds, pike with lemon butter. It goes well with cheese such as cottage goat's cheese or Saint-Marcellin.

**CÉPAGE**

Riesling

**DEGRÉ D'ALCOOL**

alc 11,5% vol.

**TERROIR**

**VENDANGE**

The harvest is entirely handpicked.

**SERVICE**

10 to 12°C

**CONSERVATION**

Can be conserved for up to 5 years.



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