



### Sylvaner Cuvée René Dopff A.O.C. Alsace

2017

#### 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: golden with silver tints.

AROMAS: white fleshed fruit such as apples and pears, mineral notes, elderberry, and grey pepper.

PALATE: crisp and mineral, good acidity, long lemony finish.

#### ACCORDS GOURMANDS

It is well suited to sea food platters, shellfish (Oysters) and grilled fish (grilled sole with lemon and grilled eggplant).

#### CÉPAGE

Sylvaner

#### DEGRÉ D'ALCOOL

12,5% 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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