



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

alc 12,5% vol.

VENDANGE

The harvest is entirely handpicked.

SERVICE

10 to 12°C

CONSERVATION

Can be conserved for up to 5 years.

www.dopff-irion.com