

GRANDS VINS D'ALSACE  
**DOPFF & IRION**

*Les Domaines du Château de Riquewihr*

68340 RIQUEWIHR – FRANCE

## CRUSTACES 2003

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**APPELLATION :** A.O.C. ALSACE

**GRAPE VARIETY :** SYLVANER (90 %) + PINOT BLANC (10 %)

**RANGE :** The “TRADITION” line is produced with the grapes brought by our 200 selected vine-growers.

**THE VINTAGE :** Following its scorching summer, 2003 will be noted in the annals of Alsace wines for its extraordinary early vintage. You need to go back to 1540 to find comparable conditions. The winter 02/03 was harsh, with two long spells of hard frost in January and February. Mild temperatures in March led to early budburst at the beginning of April. Exceptionally high temperatures during May and June brought flowering forward by three weeks. Summer was very hot and dry. The grapes were in an excellent sanitary state. Low acidity levels justified the authorisation to acidify given exceptionally by the European Union. All grape varieties displayed very high levels of potential alcohol but the ripeness was varying a lot from one vineyard to the other. Crop quantities have fallen by 20 %.

**VINIFICATION :** Immediate pressing. Fermentation in controlled-temperature (in order to keep the freshness). Storage on lees for 4 weeks and maturing for 6 months in tanks before bottling.

**TASTING NOTES :**

**EYE :** Pale yellow colour .

**NOSE :** Fresh, very pleasant and fruity with a good body, opened tee and mineral aromas.

**MOUTH :** Well balanced, with an excellent freshness.

A nice dry wine with an enjoyable fruit. Easy drinking crispy wine.

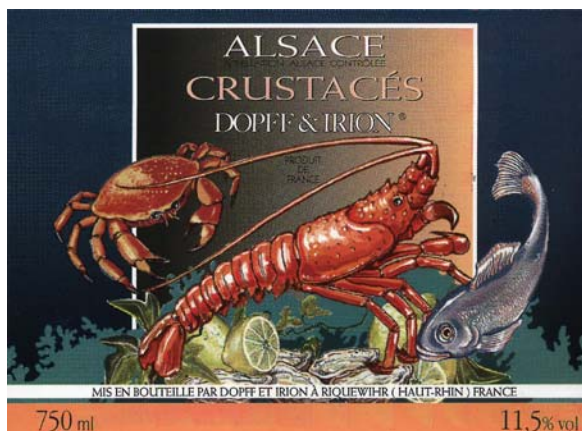
**FOOD & WINE :**

Good matching with starters, white fishes, mussels and cold fish pate. Perfect wine at it's own for a glass of wine or with a buffet.

**Alcohol :** 12°20

**Residual sugar :** 5 g/l

**Tartaric acidity :** 5.6 g/l



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