

GRANDS VINS D'ALSACE

DOPFF & IRION

Les Domaines du Château de Riquewihr

68340 RIQUEWIHR – FRANCE

TOKAY PINOT GRIS 2003

APPELLATION : A.O.C. ALSACE

GRAPE VARIETY : 100 % PINOT GRIS

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 %.

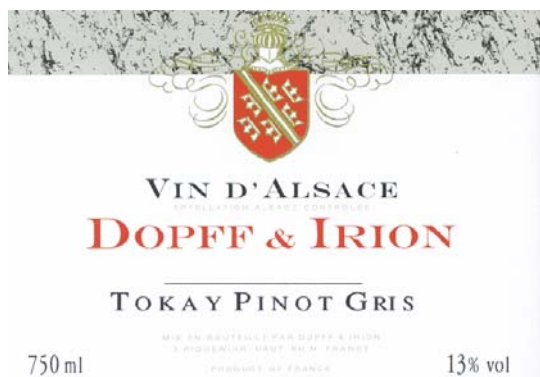
VINIFICATION : Immediate pressing. Fermentation in controlled-temperature (in order to keep the freshness). Storage on lees for 4 weeks and maturing for 6 months in tanks before bottling.

TASTING NOTES :

EYE : Yellow colour .

NOSE : Strong bouquet with smoked flavours and fruity notes (dried fruits and white fruits like peach, mirabelle plum..).

MOUTH : Round and soft , well balanced, without heaviness . With honey and wax aromas. A nice Pinot Gris with an enjoyable fruit and body.



FOOD & WINE :

Fish courses - shellfish - poultry - game - white meat - mushrooms - a good turkey wine !
Perfect on its own as well.

Alcohol : 13°15
Residual sugar : 11,5 g
Tartaric acidity : 5,2 g

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