

Dopff & Irion - Alsace



VINS d'ALSACE

DOPFF & IRION

Les Domaines du château de

RIQUEWIHR

68340 RIQUEWIHR – France

Cremant D'Alsace Brut

The Irion and the Dopff families were already wine connoisseurs in the 16th century and have been closely involved in the fortunes of the village of Riquewihr throughout the ages. The firm of Dopff & Irion was established when Rene Dopff joined fortunes with the widowed Madame Irion. Rene Dopff was the first to have faith in the concept of “terroir,” the restructuring of the vineyard by dividing it into five “domains” or estates, and then planting each one with the most suitable grape variety.



Located in Riquewihr, the jewel of the Alsace vineyard, the village is an object of enchantment that has lasted for centuries. Its layout and structure have not changed since the Middle Ages, and the people who live here haven't changed much either, with a lifestyle that revolves around the industry of wine making. The 68-acre vineyard worked by Dopff & Irion is extremely well-situated. With the different types of soil and the varied climate, the estate is able to produce rich, powerful and complex wines.

DESCRIPTION: Crémant is a sparkling wine made from several different grape varieties using the traditional method. Pinot Blanc and l'Auxerrois are used more than any other for Blanc de Blancs but more and more Crémants are now being made from Riesling, Tokay Pinot-Gris, Pinot Noir (for Blancs de Noir and Rosé). The grapes are pressed whole and the base wine obtained is kept in tanks for approximately six months before it is bottled and yeast added for the sparkle to develop. Our wines are kept on wooden laths for 12 to 15 months before the sediment is removed. The history of sparkling wine production in Alsace is said to go back to around the year 1900, when Julien Dopff is said to have applied the “champagne method” to his own Alsatian wines with satisfactory results.

GRAPE VARIETY: 50% Pinot Blanc and 50% Pinot Auxerrois

FOOD PAIRINGS: It makes a refined aperitif or cocktail wine and is ideal for receptions. Its freshness and finesse make it a wine that can be enjoyed throughout a meal, even with dessert.

TASTING NOTES: Pale-yellow color with fine and light bubbles. The nose is characterized by fruit aromas such as green apple or lemon. The flavor is round and elegant. Well-balanced and perfectly dry, it has fine, persistent, lasting bubbles.



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