



The TALE... of a family; This is the Renaissance; the vineyards in Alsace are thriving, especially in Riquewihr. Building is going on everywhere, trade is booming, wine is a precious commodity. The Dopff and the Irion families put their heart and soul into winegrowing. Wines from Riquewihr were famed throughout Europe and as time passed the town became a showcase for the history of wine-growing in Alsace.

The TALE... of a pioneer: René Dopff took over Dopff & Irion in 1945.

He broke away from the old winemaking techniques and looked to the terroir rather than to the grape variety. He decided to divide the vineyard at Château de Riquewihr into four estates, which he rechristened with typically French names: Les Murailles, Les Sorcières, Les Maquisards and Les Amandiers. He opted for clearer labeling, abandoning gothic lettering in favour of a more sober script.



These wines, made solely from the four noble grape varieties, expressed the very soul of the terroir. From that day on, each estate was dedicated to a particular variety.

René Dopff then proceeded to ensure that his wines graced the best tables in France and the world over. He supplied wines to the Palais de l'Elysée, the French President's residence, and for the launch of the luxury liner, "France"...

Dopff & Irion is proud of their inheritance and feel it is their duty to ensure that it continues to thrive and prosper. The love of wine, of their vines, and of the region is an invitation to a voyage through history to be shared and savoured.

DOUBLE IMPACT

A modern and daring wine...

DOUBLE IMPACT's main target are 25-to-35-year-olds. Boasting refined curves, its turquoise blue bottle has been especially designed to appeal to young consumers.

DOUBLE IMPACT is a perfect balance of flavors, combining the vivacity and the minerality of Riesling with the richness of Pinot Gris.

TASTING NOTES: This wine is a brilliant golden color. Ample, well-ripened and mellow, it exhales notes of fresh citrus fruit, lemon marmalade, orange peel and mild spices. Citrus fruit and pineapple flavors burst on the palate. This wine is especially impressive in terms of balance and offers plenty of length on the finish. Well-structured, it is at once rich and refined. Its attack is present with heaps of freshness and minerality. Full with good long lasting fruit.

FOOD PAIRING: This easy to drink thirst-quenching wine skillfully underscores different food flavors. Indeed, it subtly highlights the most unexpected gastronomic combinations. When served as an aperitif, it surprises one's taste buds. Throughout an entire meal, **DOUBLE IMPACT** is perfect with spicy Asian cuisine. It is also a well-suited ally when it comes to accessible gastronomy and fusion cooking.

DOUBLE IMPACT enhances some very nice pairings, provided by new styles of modern and inventive cuisine.

AGEING PERIOD: Can be kept for up to 5 years. **SERVING TEMPERATURE:** 50 to 52°F.



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