



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.

GENTIL 2010 A.O.C. ALSACE BLANC

THE GRAPE VARIETIES: Gewurztraminer 23 %, Pinot gris 16 %, Riesling 16 %, Pinot blanc 25 %, Sylvaner 20 %

WINEMAKING: Each grape variety is harvested at optimal maturity, depending upon the origin of the terroir, and is vinified separately. The grapes are hand picked. They are gently pressed using pneumatic presses with vertical drains.

THE INTERPROFESSIONNEL CHARTER GUARANTEEING THE “GENTIL” DENOMINATION

The “Gentil” denomination is limited to blended superior quality wines from Alsace. The blend must contain a 50% minimum of AOC Alsace Riesling, Muscat, Pinot Gris, and/or Gewurztraminer. “Gentil” has to successfully pass a confirmation tasting following bottling, in order for it to be sold under this denomination.

TASTING: The robe is a yellow straw colour with green tints. Its fairly strong nose reveals delicate fruitiness and its aromatic palate mixes together notes ranging from roses and spices through to white fleshed fruit. The palate is very well-balanced, leaving an impression of great freshness. Dry and crisp, “Gentil Dopff-Irion” unveils subtle mineral notes, translating into purity and freshness. The texture is silky and fine.

FOOD PAIRING: “Gentil Dopff-Irion” is a gastronomic offering that goes marvellously well with an entire meal. This par excellence social wine can be served during a friendly get together or as an aperitif with appetizers and tapas. “Gentil Dopff-Irion” will accompany your gastronomic trips throughout different continents. It excels with “fusion” cuisine.

SERVING ADVICE: Serving temperature - 54°F. **Optimal age of consumption:** between 2 and 4 years old.

