

Château de Riquewihr  
Domaines  
**DOPFF & IRION**

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'Élysée, 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.

### Dopff & Irion Cuvée René Dopff Gewurztraminer 2013 - 100% Gewurztraminer

**DESCRIPTION:** Immediate pressing. Fermentation in controlled temperatures (in order to keep the freshness). Storage on lees for four weeks and maturing for six months in tanks before bottling.

**FOOD PAIRINGS:** A good Gewurztraminer for an apéritif or a smoked salmon and smoked meat. Matches very well with Oriental (spicy) cuisine and ethnic cuisine (Indian, Thai, Chinese, North African, etc.) Worthy of interest with blue cheeses or Munster cheese, and soft strong-flavored cheeses in general. Ageing potential: up to 5 years. Serve at: 50F.

**TASTING NOTES:** Eye: Pale yellow color. Nose: Very enjoyable and typical bouquet with floral aromas (rose) and exotic fruit notes (pineapple, mango, litchi) Mouth: Round and soft, well balanced and without heaviness. Long and aromatic, with litchi and exotic fruits. Nice and clean freshness on the aftertaste. A nice stylish Gewurztraminer with an enjoyable fruit.



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