



CHÂTEAU DE RIQUEWIHR  
DEPUIS 1549  
**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.

## **A.O.C. ALSACE CRÉMANT BRUT ROSE (CRÉMANT D'ALSACE) - 100 % PINOT NOIR**

### **WINEMAKING & MATURING**

- The entire bunches of grapes are placed into a press via a conveyor belt, so as not to damage the fruit. The wine is carefully made at a controlled temperature.
- The obtained base wine is matured in vats for about 6 months before bottling and the addition of yeast to produce carbon dioxide. This is done by adding a tirage liqueur made from yeast and sugar, in view of achieving a second fermentation inside the bottle.
- Our wines are matured on laths for 12 to 15 months, before being disgorged (to eliminate the deposits of accumulated yeast).
- This period of time is more than the 9-month minimum requirement for this appellation.
- All of our Crémants are "Brut". Indeed, when the disgorging is undertaken, the added sweet liqueur (called expedition) is limited to a concentration of less than 15 g/l of sugar to produce Crémants with a dry and elegant style.
- Along the lines of Champagne, the wines are not derived from a single vintage, thereby allowing us to blend the production of various years, depending upon their characteristics. The objective is that of obtaining an even standard of quality, despite the differences from one year to the next.



### **TASTING NOTES**

- **COLOR:** brilliant, salmon-pink, even bubbles, refined and abundant, persistent bead.
- **AROMAS:** red and black berries, wild strawberries, red currant, fresh thyme, discreet roasted notes, brioche and tarragon.
- **PALATE:** fresh through to the end and harmonious, the same notes as those expressed by the nose, and aromatic herbs (tarragon and sage).

### **FOOD PAIRING**

This refined aperitif is perfect for cocktails or receptions. Its freshness and finesse makes it a wine to be drunk throughout a meal (Rabbit terrine, Italian-style grilled vegetables, chicken with tarragon, country-style ham) even with dessert (soup with pepper and mint). Serve at: 48 to 50°F.

## **WINE ENTHUSIAST - 90 POINTS**

*Pale pink in the glass, this has a rather fragrant nose that combines strawberry and citrus. The palate is ultralight and very fizzy, exuberant and fresh while remaining dry and full-flavored. Yeasty autolysis provides backbone and structure, while the creamy citrus elements make for complete refreshment.*



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