



CHÂTEAU DE RIQUEWIHR

DEPUIS 1549

DOPFF & IRION

The Dopff and Irion families, whose origins can be traced to the vineyard as of the 16th century, have known, from one generation to the next, how to build upon their heritage: the vineyard and Chateau de Riquewihr.

Constructed in 1549, the Chateau was originally owned by the Princes of Wurtemberg, who ruled over the city and its region for five centuries. At present Riquewihr is dubbed “the pearl of Alsace”.

CHATEAU DE RIQUEWIHR A.O.C. ALSACE CRUSTACES 2015 NEW BLEND: 80% SYLVANER AND 20% PINOT BLANC

The Tradition line is produced with the grapes brought by our 300 selected vine-growers.



TERROIR

- Limestone clay soil.

VINIFICATION & ELEVAGE

- The harvest is entirely handpicked. Immediate pressing. Fermentation in controlled temperature (in order to keep the freshness).
- Storage on lees for 4 weeks and maturing for 6 months in tanks before bottling.

TASTING NOTES

- **COLOR:** Brilliant golden yellow robe.
- **AROMAS:** Mineral aromas, dry, white fleshed fruit such as green apple, white elderberry flowers, dill.
- **PALATE:** Lively and fresh palate, dynamic, white pepper on the finish.



FOOD PAIRING

Good matching with starters, white fishes, mussels and cold fish pate such as: Seafood, smoked salmon with dill, fish terrine and mayonnaise, mussels, fish soup, Camembert. Serve at: 48 to 50°F. Drink now.

WINE ENTHUSIAST 89 POINTS & BEST BUY!

Wonderfully pure apple freshness creates a totally fruity and appetizing nose. The palate is fruity and really fresh. This is full of life and primary aromas, backed by a lovely apple-peel texture. The finish is dry, whistle-clean and perfectly fresh. Drink soon.



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