



# 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”.

## A.O.C. CREMANT D'ALSACE ELEGANCE CUVÉE PRESTIGE BRUT PINOT BLANC, CHARDONNAY AND AUXERROIS



### DESCRIPTION:

- The creation of this product has benefited from the careful attention of experts mastering in the “Art of Winemaking”.
- It is the fruition of a harmonious blend of 3 grape varieties selected for their exceptional quality: Pinot Blanc, Chardonnay and Auxerrois.
- Gentle maturing for at least two years brings about rich characteristics of a rare complexity.

### GRAPE VARIETY:

Pinot Blanc, Chardonnay and Auxerrois

### FOOD PAIRINGS:

- This is a gastronomic Crémant.
- Rich and complex, it is charming as an aperitif.
- Is also the perfect combination with scallops in a creamy sauce, grilled lobster, lemon chicken, veal and mushroom stew, as well as soft cheese such as valençay, camembert, saint-félicien and rocamadour.
- Try with dessert, pairing especially well with peach, apricot or almond tarts.

### TASTING NOTES:

- This wine boasts a shiny pale gold colour with a silver disk, fine and regular bubbles, as well as a lasting bead.
- The nose is delicate with dried almond and roasted hazelnut aromas, buttery notes, followed by scents of grapefruit, cake and white flowers.
- The palate is both elegant and full bodied, producing good depth underscored by buttered toast notes, with remarkable balance through to a persistent citrus finish.



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