

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".

Crémant Brut Rosé A.O.C. Crémant d'Alsace 100 % PINOT NOIR



VINIFICATION

- Direct pneumatic pressing (vertical drains to obtain high quality juices), clarification, controlled fermentation temperatures, racking and maturing on fine lees for 4 months.
- Ageing in vats for 5 months before bottling.

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).

SERVING SUGGESTIONS

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).

Blend:	Pinot Noir
Alc:	12 % vol.
Vineyards:	Limestone and chalky-clay
Harvest:	Handpicked
Serving Temp:	Between 10 and 12°C
Cellaring:	Can be cellared for up to 2 or 3 years.



Wine Enthusiast 90 Points

A radiant copper-pink shade in the glass, this wine is all Honeycrisp apple on the nose. Luscious mousse and apple freshness take over on the palate, with a bit of texture to bring it all back down to earth and add some gravitas.

