

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”.

2019 Cuvée René Dopff Gewürztraminer A.O.C. ALSACE 100% Gewürztraminer

Derived from the best terroirs, Cuvée René Dopff was created in honor of the founder of Maison Dopff & Irion. René Dopff produced dry and natural wines, along the lines of the cellar's current selection.



WINEMAKING & MATURING

- The harvest is entirely handpicked.
- Gentle extraction is achieved through low pressure pressing and winemaking at a controlled temperature.
- The wine is matured on fine lees for a period of 4 months, and then filtered.
- It is stocked in stainless steel vats for several months before being bottled.

TASTING NOTES

- **COLOR:** Brilliant gold.
- **AROMAS:** Refined, tropical fruit such as mango, pawpaw, well-ripened pineapple, withered floral rose petals, spicy pepper, and ginger.
- **PALATE:** Fresh, fruity, spicy, slightly mineral, with a discreet menthol finish.

FOOD PAIRING

- Matches very well with oriental (spicy) cuisine and ethnic cuisine such as chinese raviolis, vegetable wok with a sweet and sour sauce.
- It goes well with braised ham with spices, blue veined cheese with grapes, sorbet and rose flavored macaroons, lemon tart.



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Serve at:

- 48 to 50°F.
- Can be conserved for up to 5 years.

