



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”.

2023 Cuvée René Dopff Riesling

A.O.C. ALSACE - 100% RIESLING

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: Greenish gold with silver tints.
- AROMAS: Complex mineral characteristics, white fleshed fruit notes such as apple, peach and pear, bitter almond, privet tree flowers, grey pepper and turmeric.
- PALATE: Lively, fresh and balanced, long fruity persistence and mineral flavors.

FOOD PAIRING

Riesling goes particularly well with grilled fish, plain or with a sauce such as trout with almonds, pike with lemon butter. It goes well with cheese such as cottage goat's cheese or Saint-Marcellin. Serve at: 48 to 50°F. Can be conserved for up to 5 years.

Harvesting: The harvest is entirely handpicked.

Serving Temperature: 47 to 51°F

Ageing Potential: Can be conserved for up to 5 years.



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ALSACE
APPELLATION ALSACE CONTRÔLÉE
DOPFF & IRION

CUVÉE RENÉ DOPFF
2023 RIESLING

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Dreyfus, Ashby & Co.