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”.

2023 Cuvée René Dopff Pinot Blanc

A.O.C. ALSACE

100% Pinot Blanc

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, then filtered.
- It is stocked in stainless steel vats for several months before being bottled.

TASTING NOTES

- **COLOR**: luminous pure gold.
- **AROMAS**: complex notes of nectarine, pineapple, fresh almond, white acacia flowers, and white pepper.
- **PALATE**: Very harmonious, evoking honey, spicy cardamom-pepper, citrus fruit on the finish, well balanced acidity and alcohol.

FOOD PAIRING

- It can be served whenever a dry white wine is the best choice.
- Curry flavored chicken kebabs, lemon chicken, fried fish, and semi-dry goat’s cheese.
- Serve at: 48 to 50°F.
- Can be conserved for up to 5 years.

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