



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”.

BLANC DE BLANC BRUT

A.O.C. CREMANT D'ALSACE

50% PINOT BLANC AND 50% PINOT AUXERROIS

The history of sparkling wine production in Alsace is said to go back to around the year 1900, when Julien Dopff is said to have applied the “champagne method” to his own Alsatian wines with satisfactory results.

DESCRIPTION:

- Crémant is a sparkling wine made from several different grape varieties using the traditional method.
- Pinot Blanc and l'Auxerrois are used more than any other for Blanc de Blancs but more and more Crémants are now being made from Riesling, Tokay Pinot-Gris, Pinot Noir (for Blancs de Noir and Rosé).
- The grapes are pressed whole and the base wine obtained is kept in tanks for approximately six months before it is bottled and yeast added for the sparkle to develop.
- Our wines are kept on wooden laths for 12 to 15 months before the sediment is removed.

FOOD PAIRINGS:

- It makes a refined aperitif or cocktail wine and is ideal for receptions.
- Its freshness and finesse make it a wine that can be enjoyed throughout a meal, even with dessert.



TASTING NOTES:

- Pale-yellow color with fine and light bubbles.
- The nose is characterized by fruit aromas such as green apple or lemon.
- The flavor is round and elegant.
- Well-balanced and perfectly dry, it has fine, persistent, lasting bubbles.

