

Moulin Alsace Pinot Blanc –2017

DOMAINE DOPFF

The fine art of Alsatian wine: since 1574, the Dopff family, from father to son, has dedicated themselves with fervor and enthusiasm to this divine alchemy born from the subtle union of native soil and vine. Wine growers, first and foremost, they uphold the rigorous ethics of their profession, which means that only natural wines from the best grapes are produced under their name and that they are lovingly tended following the traditional methods.

It is this know-how and rigour which we invite you to discover through the history of a family which is closely interwoven with that of the most auspicious of Alsatian homelands: that of the charming medieval town of Riquewihr.

TERROIR

Marl
Sandstone

WINEMAKING

Low temperature-controlled fermentation, followed by successive racking for clarification and storage on the lees during 5 months in steel tanks.

GRAPE VARIETY

100% Pinot Blanc

ALCOHOL

12%

SERVICE TEMPERATURE

10 - 12°C

TASTING NOTES

Fresh and lively aromas of apple blossom with notes of ripe pears combined with spice and almonds. Smooth and easy to drink style.

FOOD PAIRING

To be served lightly chilled with fresh white asparagus, river fish or white meat (especially poultry with white wine and cream sauce) and all traditional starters from Alsace (onion tart, tarte flambé, snails, frogs legs).

