

Riesling Cuvée Europe – 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

The grapes were harvested at optimum maturity, carefully selected and pressed in whole bunches. A short sedimentation was followed by fermentation in stainless steel tanks at controlled temperatures. This was made in an unoaked style maintaining the purity of fruit, the varietal characteristics of Riesling and the absolute expression of terroir.

GRAPE VARIETY

100% Riesling

ALCOHOL

12,5%

SERVICE TEMPERATURE

10 - 12 °C

TASTING NOTES

Nuanced and structured whites are dry, medium-dry or medium-sweet wines with characteristically mineral and herbal flavors and aromas. You can also discern citrus, gooseberry and blackcurrant notes in these wines. Crisp acids add the necessary structure, making them an ideal accompaniment to food.

FOOD PAIRING

Excellent with fish dishes and seafood - especially oysters. Also superb with white meats served in a rich, creamy wine sauce.

