
Pinot Blanc, Dopff & Irion

Code

PINO005

A well-structured Pinot Blanc. Wonderful floral bouquet and refined on the palate. Flavours of peach and apricot with hazelnut and liquorice and smoky notes

Tasting Notes:

Pinot Blanc is smoky, well-structured persistent and is pleasantly mellow on the palate. In addition its extraordinary freshness contributes to its growing success with those who appreciate nice floral bouquets and wines that are refined on the palate. A pale green colour with light green hints. Aromas of peach and apricot. A well-balanced and refreshing wine, with a finish dominated by hazelnut, liquorice and smoky notes.



Specification	
Vinification	The grapes are picked by hand and sorted if necessary then they are taken to the cellaring partially filled baskets to avoid crushing the berries. The grapes are left whole. Slowly and gradually pressed. Only juice from the first pressing will be used to ferment the estate wines. After racking and controlled temperature fermentation the wines remain on their fine lees for several months before bottling. They will not be sold for between 2 and 4 years.
ABV	12.5%
Size	75cl
Drinking Window	Drink Within 5 Years
Country	France
Region	Alsace
Area	Riquewihr
Type	White Wine
Grapes	Pinot Blanc
Genres	Practising Organic
Vintage	2020
Style	Dry
Body	Rich, rounded and full flavoured
Producer	Domaines Dopff & Irion
Producer Overview	Dopff & Irion makes its wine from 27 hectares of vines within the district of Riquewihr. The climate is such that the grapes ripen slowly. To the west the Vosges mountains minimize oceanic influences, whilst to the north the famous Schoenenburg hill protects the site from cold north winds.
Closure Type	Screw Cap
Food Matches	Pinot Blanc goes well with appetizers, asparagus, onion tart, quiche, rabbit and sweets.
Press Comments	Brian Elliott, Daily Record, Feb 2023: "Pinot Blanc, a mutation of pinot noir, is an underestimated grape. It gives us crisp, zippily fresh white wine that, here, combines useful versatility with the textured depth that its homeland in Alsace does so well. Clean and delightfully bright, it brings us bright apple, quince and almond flavours with sharp lemon acidity, straw aromas and a background that unites savoury components with just a hint of sweetness."