
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 hazlenut, 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."