HOUSE OF TOWNEND

Dopff & Irion Crémant Brut Blanc de Blancs

Usual Price	£17.99
Discount Price (inc. VAT)	£14.99
Code	DOPF020

From a small, five hectare biodynamic estate, this has pretty almost floral hints, fresh and lively in the mouth with a clean fresh finish



Tasting Notes:

The result is a dry and elegant sparkling wine with refreshing citrus aromas, complemented by subtle notes of green apple, pear, and lemon. Fine, persistent bubbles enhance its crisp texture, leading to a long, clean finish with a hint of almond. A beautifully balanced, fresh and easy drinking sparkling wine.

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Specification	
Vinification	Made using the traditional method with Pinot Blanc and Auxerrois grapes, this Crémant undergoes careful vinification. After direct pneumatic pressing and controlled fermentation, it undergoes 4 months of ageing on fine lees, followed by 5 months of maturation in vats before the second fermentation in bottle. This is done by adding a tirage liqueur made from yeast and sugar, in view of achieving a second fermentation inside the bottle. Our wines are matured on laths for 12 to 15 months, before being disgorged (to eliminate the deposits of accumulated yeast). This period of time is more than the 9- month minimum requirement for this appellation. All of our Crémants are “Brut”. Indeed, when the disgorging is undertaken, the added sweet liqueur (called expedition) is limited to a concentration of less than 15 g/l of sugar to produce Crémants with a dry and elegant style. Along the lines of Champagne, the wines are not derived from a single vintage, thereby allowing us to blend the production of various years, depending upon their characteristics. The objective is that of obtaining an even standard of quality, despite the differences from one year to the next.
ABV	11.5%
Size	75cl
Drinking Window	Drink Now
Country	France
Region	Alsace
Area	Riquewihr
Type	Sparkling Wine
Grape Mix	50% Pinot Blanc, 50% Auxerrois
Genres	Practising Organic, Sparkling
Vintage	NV
Style	Brut
Body	Refined, elegant and refreshing
Producer	Dopff & Irion
Producer Overview	Based in the Hansel and Gretal-like village of Riquewihr in the heart of Alsace, this highly respected producer, dating back to the 16th century is now in the hands of the Cave de Pfaffenheim. Established in 1957 by the growers of the villages of Pfaffenheim and Gueberschwir, this is one of the top cooperatives in Alsace. There is a very focused and evironmentally friendly vineyard regime, all grapes are handpicked and a great deal of investment has gone into the winery.
Closure Type	Cork
Food Matches	Perfect as an aperitif with dried fruit, or at the dinner table with salmon rillettes, prawns, Carpaccio of sea bream with basil, sushi, tabouleh, vegetable terrine, grilled sole with lemon. It goes wonderfully well with fresh goat’s cheese. Equally worth trying at dessert time with vacherin and cheesecake.
Press Comments	Jancis Robinson, The Financial Times, November 2022: "Mostly Pinot Blanc and Auxerrois and made by the Pfaffenheim co-op that has taken over the house of Dopff & Irion, based at Riquewihr. Some autolysis on the nose. Really well made. There’s fruit, rather than sweetness, and it’s very refreshing."