



## HOUSE OF TOWNEND

### Dopff & Irion Cuvée René

### Dopff Pinot Noir

---

Usual Price	£16.49
Discount Price (inc. VAT)	£14.89
Code	DOPF025

A beautiful elegant Pinot Noir from this renowned producer based in Alsace. Derived from the best terroirs, Cuvée René Dopff was created in honor of the founder of Maison Dopff & Irion.

---

#### Tasting Notes:

A deep ruby colour in appearance. Packed with pleasant aromas of red berries and notes of strawberry and raspberry. The wine has a lovely round palate with discreet tannins and good aromatic persistence on the finish.

---





## HOUSE OF TOWNEND

Specification	
<b>Vinification</b>	Harvesting of the grapes is carried out entirely by hand. Gentle extraction is achieved through low pressure pressing and winemaking at a controlled temperature. The wine is matured on fine lees for a period of 4 months, and then filtered. It is stored in stainless steel vats for several months before being bottled.
<b>ABV</b>	12%
<b>Size</b>	75cl
<b>Drinking Window</b>	Drink now
<b>Country</b>	France
<b>Region</b>	Alsace
<b>Area</b>	Sporen
<b>Type</b>	Red Wine
<b>Grapes</b>	Pinot Noir
<b>Vintage</b>	2017
<b>Body</b>	Elegant, refined and supple
<b>Producer</b>	Dopff & Irion
<b>Producer Overview</b>	Based in the Hansel and Gretel-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 Gueberschwihr, this is one of the top cooperatives in Alsace. There is a very focused and environmentally friendly vineyard regime, all grapes are handpicked and a great deal of investment has gone into the winery.
<b>Closure Type</b>	Cork
<b>Food Matches</b>	A fabulous match for cheese, particularly goat's cheese and brie. A beautiful wine to drink with grilled beef, roast poultry with a crispy skin, or barbecued meat.