



## HOUSE OF TOWNEND

### Dopff & Irion Riesling Grand Cru Schoenenbourg

**Price** £23.95  
**Code** DOPF010

Schoenenbourg is a Grand Cru vineyard situated just north of the village of Riquewihr. A flagship vineyard for Alsace, it's known for producing wine with the ability to age and a distinctive mineral character.

#### Tasting Notes:

Bright and intense golden yellow. The nose is rich and deep with notes of citrus and apricot, and a delicate suggestion of white flower. The palate is generously textured, very gently off-dry with an almost grapey character on the fresh finish. A subtle flinty note adds complexity to the wine.





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Specification	
<b>Vinification</b>	Exclusively hand-picked harvest. Low pressure pressing, winemaking at a controlled temperature. Maturing on fine lees for a period of 4 months. Stocking in stainless steel for 9 months before bottling. Storage in bottles before being released onto the market.
<b>ABV</b>	12.5%
<b>Size</b>	75cl
<b>Drinking Window</b>	Drink now through to 2025
<b>Country</b>	France
<b>Region</b>	Alsace
<b>Area</b>	Riquewihr
<b>Type</b>	White Wine
<b>Grapes</b>	Riesling
<b>Genres</b>	Practising Organic
<b>Vintage</b>	2023
<b>Style</b>	Off-dry
<b>Body</b>	Rich, round and full flavoured
<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 good accompaniment for duck and coriander, chicken with ginger, fresh water fish in a creamy curry sauce.