

## Gerwurztraminer Terre d'Epices – 2017

### Domaine Dopff

The fine art of Alsatian wine: since 1574, the Dopff family, from father to son, has dedicated themselves with fervor and enthusiasm to this divine alchemy born from the subtle union of native soil and vine.

Wine growers, first and foremost, they uphold the rigorous ethics of their profession, which means that only natural wines from the best grapes are produced under their name and that they are lovingly tended following the traditional methods.

It is this know-how and rigor which we invite you to discover through the history of a family which is closely interwoven with that of the most auspicious of Alsatian homelands: that of the charming medieval town of Riquewihr.

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#### TERROIR

Marl  
Sandstone

#### WINEMAKING

Grapes have been pressed entirely without crushing. Static racking of the must was followed by a slow temperature-controlled fermentation. Later the wine was stored in old oak casks on fine lees for several months.

#### GRAPE VARIETY

100% Gerwurztraminer

#### ALCOHOL

13,7%

#### SERVICE TEMPERATURE

10 - 12 °C

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#### TASTING NOTES

Notes of yellow fruits, flowers and spices, harmonious and typed wine, it seduces by its race, its velvety and its fine acidity.

#### FOOD PAIRING

Ideal with foie-Gras, but also delicious aperitive or dessert wine  
Ideal with exotic cuisine, whether Chinese, Japanese or Vietnamese.

