

Dopff Au Moulin, Alsace, Brand de Turckheim Grand Cru Gewürztraminer 2015



An elegant expression of Gewurztraminer with spice and lychee fruits on a full, fleshy, ripe and rich palate with a delightful balanced sweetness.

Awards

Best in Show, DWWA, 2018

Producer Note

Established in Riquewihr in 1574, the Dopff family has dedicated itself to producing fine Alsatian wine for over 13 generations. A pioneering family, they were responsible for the stemmed wine bottles, which today still distinguish Alsace wines from other regions. In 1900, tenth generation Julien Dopff was so impressed by the Champagne tastings held in Paris, he learnt the art of winemaking in Champagne for two years before returning to Alsace. After WWII Julien Dopff strongly believed that a Crémant made from local grape varieties which reflected the terroir of Alsace should be protected. In 1976, together with five other producers, Dopff finally obtained official recognition for Crémant d'Alsace as an AOC. Their 70 hectares of vineyard are situated at 300 metres elevation, nestled in the foothills of the Vosges Mountains.

Vintage

2015 was a superb vintage, with warm and dry weather throughout the summer period, resulting in good berry maturation and flavour concentration. Yields were lower than average, but quality was high resulting in wines with excellent varietal characteristics and ageing potential.

Vineyard

The Grand Cru classified vineyard of Brand overlooks the town of Turckheim and reaches an altitude of 343 metres above sea level. The wines of the Brand vineyard have been highly reputed since the 14th century, covering 58 hectares, of which Dopff au Moulin owns 3.2 hectares. The vineyard faces south and south-east and features very steep slopes. The soil consists of "Turckheim granite" with black and white miccas, which is characterised by a low water retention capacity. The steep slopes combined with the granite soils, contribute to the rapid warming of the soil, which helps to encourage the vine to mature. The vines are trained to a Guyot system with green harvest and meticulous canopy management. Yields are low at 26 hectolitres per hectare.

Winemaking

The grapes were manually harvested at 107° Oechsle. Gentle pneumatic pressing took place in whole bunches without crushing the grapes. A static racking of the must was followed by a slow temperature controlled fermentation in stainless steel. The wine was stored in old oak casks on the fine lees for several months.

Tasting Note

Expressive notes of honey, spice and candied fruits lead to a refreshing and beautifully balanced palate. This full bodied and rich wine has great finesse.

Grape

Gewürztraminer 100%



Winemaker:	Pascal Batot
Region:	Alsace
Sub region:	Alsace Grand Cru
Country:	France
Alcohol:	13.5%
Dry/Sweet value:	4 (1 is dry, 7 is very sweet)
Residual Sugar:	18
Contains Sulphites:	Yes
Vegetarian/Vegan:	Yes/Yes
Milk/Eggs:	No/No
Organic/Biodynamic	No/No
Product Code:	4970515A
Case unit of measure:	6X75CL
Formats Available:	75cl
Closure:	Natural Cork