

Dopff Au Moulin, Alsace 'Cuvée Julien Brut', Crémant d'Alsace NV



A dry and refreshing sparkling wine made by the traditional method with citrus and zesty flavours.

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.

Vineyard

Made from 50% Auxerrois, which is a sibling grape variety of Chardonnay, mainly grown in Alsace. It is an earlier ripener, added to the blend for its low acidity and body. The grapes are mainly sourced from vineyards in the Colmar area. Grown in a light sandy soil, with good drainage, the vines are trained according to the Guyot method. Green harvesting takes place along with meticulous canopy management to ensure good light penetration and air flow.

Winemaking

The grapes were gently crushed and pressed, which was limited to 100 litres of must per 150 kilograms of grapes. Alcoholic fermentation was carried out in stainless steel and glass tanks, while the secondary fermentation took place in the bottle, using the traditional Champagne method. The wine was aged for 18 months in bottle on its lees with automatic riddling using gyropallets. This Crémant D'Alsace is mostly based on a single vintage.

Tasting Note

Dry and elegant Crémant, showing hints of quince and white flowers, fine bubbles with good length and weight

Grape

Auxerrois 50%, Pinot Blanc 50%

Awards

Silver, DWWA, 2016
16 Pts, Jancis Robinson, 2018
92 Pts, Decanter, 2018



Winemaker:	Pascal Batot
Region:	Alsace
Sub region:	Alsace
Country:	France
Alcohol:	12%
Dry/Sweet value:	2 (1 is dry, 7 is very sweet)
Residual Sugar:	5
Contains Sulphites:	Yes
Vegetarian/Vegan:	No/No
Milk/Eggs:	No/No
Organic/Biodynamic	No/No
Product Code:	63720NVA
Case unit of measure:	6X75CL
Formats Available:	75cl
Closure:	Mushroom Cork