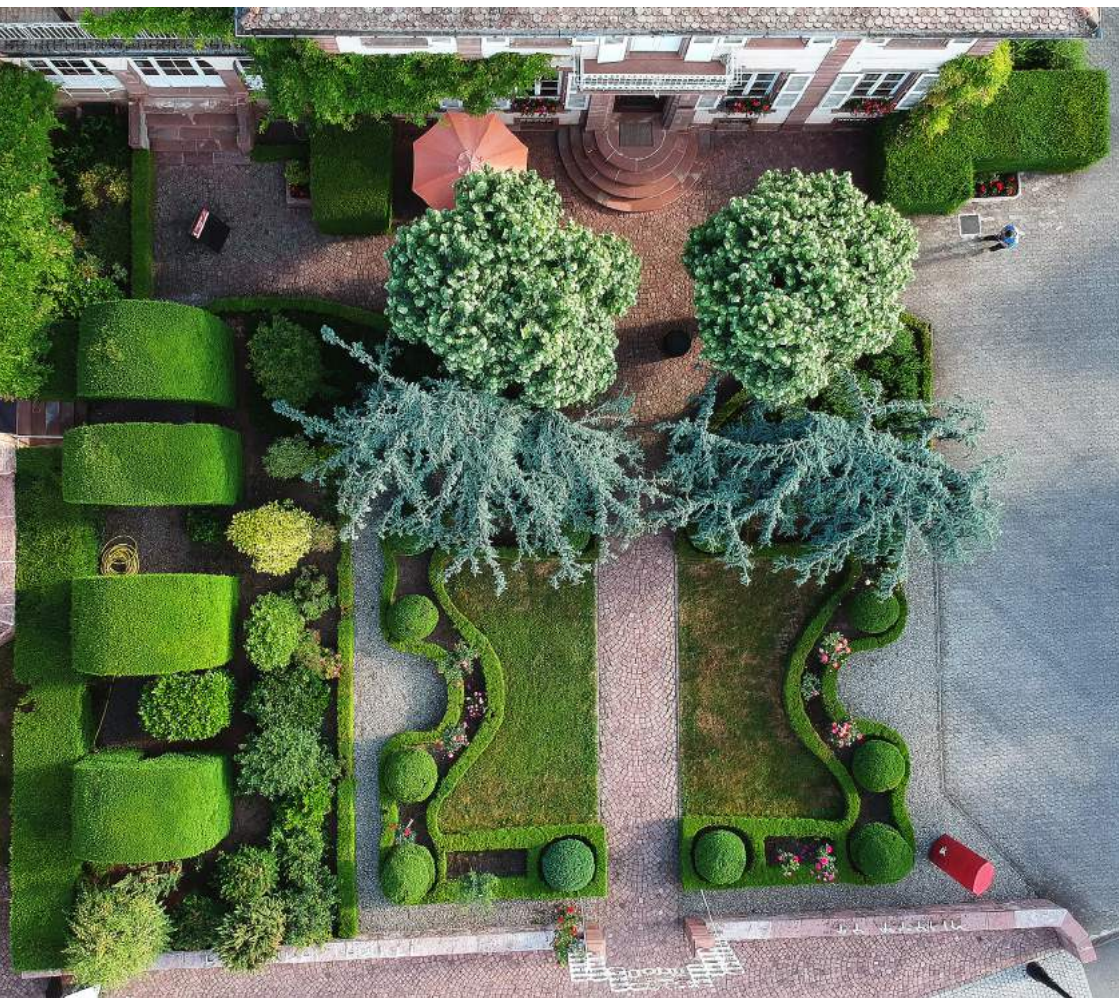


Autumn - Winter 2018

Actuality Dopff Au Moulin

COUDE A COUDE





The French garden of the Estate

EDITO

Coude à Coude (Side by Side)... represents the link between the Estate and the whole world: Customers, Agents, Wine Enthusiasts... As I joined the Estate, 20 years ago, I discovered this publication, a valuable «wealth of information» which had existed from April 1955 until the end of the sixties with an annual pace of 3 releases, a complementary daily teaching about the Estate. I made a few attempts to modernize it as I joined the company, but I soon realized how much of a challenge it represented that I had to face the fact that I would not be able to manage it all.

We decided to start it again on September 2017 with the help of a dynamic and motivated workteam... and today, we are working on the third release of a revisited, updated Coude à Coude...! This new version has already been approved by all and the newest issue each time is eagerly awaited...

The annual pace is now 2 releases and in this publication you will get to know everything about one of our two flagship productions - the superb terroir of Grand Cru Schoenenbourg.

To sum it up, a great moment to be shared... so, enjoy the reading!

Etienne-Arnaud DOPFF

13th generation

PORTRAIT

In order to continue our serie of portraits that began with Frédéric WENSON, our head of cultivation, we shall now present you Pascal BATOT, Winemaker and Cellar Master at the Estate.

The Cellar Master reigns over the cellars. From the arrival of the grapes to the press, to the bottling, and the fermentation process in between, he is the one in charge of the maturation of the wine. Upstream, he works with the Head of Cultivation whose task is to provide him with the best of grape quality according to the weather conditions of the year and in accordance with the Dopff family's philosophy.

In perfect harmony with the Dopff family, the Cellar Master oversees the operations that lead to the making of Crémants and still wines. In this respect, he is a professional oenologist and wine taster.

Pascal BATOT

Oenologist, Cellar master

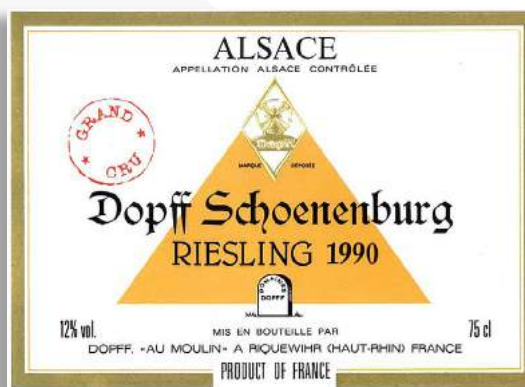




Pascal made his start at the Dopff Estate in a sensational way : his first harvest has indeed been distinguished by the Hachette Guide, awarding our Grand Cru Riesling Schoenenbourg 1990 vintage with a « Coup de Coeur » and 3 Stars. This great start has not affected Pascal's great sense of humility, though. He stresses the importance of thorough work in the vineyards in order to obtain a physiologically optimum grape maturation and in order to give each « terroir » a chance to express its unique character.

Cheerful, with excellent teaching skills, curious by nature and definitely resolute, he undertakes experiments on micro-cuvées : soleras, wine making with indigenous yeasts, wine making with no added sulphites, manzanillas... that might surprise and delight your taste buds and your mind.

Being open to the tasting of any wine throughout the planet, he particularly appreciates the Grand Cru Schoenenbourg Riesling, one among the flagship cuvées of the Dopff au Moulin Estate.



The Dopff au Moulin Estate has contributed greatly to the reputation of Alsace wines: it is now one of the most important estates in the region. Its origins go back to the XVIth century. Appearance: bright straw yellow. Nose: expressive floral notes. Palate: with a hint of fermentation taste, Riesling 1990 is intense, elegant, powerful and very harmonious. A great wine.

Hachette Wine Guide, 1993



TERROIR'S SECRET: GRAND CRU

WHAT IS GRAND CRU?

«SOME OF THEM HAVE BEEN FAMOUS FOR A 1000 YEARS. OTHERS, FOR DECADES, BUT ALL OF THEM ARE GROWN ON PRIVILEGED SOILS WHERE BOTH GEOLOGY AND AN EXCEPTIONAL CLIMATE CREATE A PERFECT HARMONY. ALL OF THEM ARE THE RESULT OF THIS UNIQUE ALCHEMY WHICH UNITES EARTH, THE VINE AND HUMAN CRAFTWORK»

CIVA



SCHOENENBOURG IN RIQUEWIHR

SCHOENENBOURG, renowned since the Middle Age, is the jewel in the crown of RIQUEWIHR vineyards.

The finest wines of the township of RIQUEWIHR are born in this soil and have contributed to its near universal reputation.

This terroir is characterized by its topography (south exposure, its valley floor location, steep slopes) and its very special geology made of iridescent clay marls and gypsum of KEUPER, more or less mixed and sandstone of the Vosges top-spread.



Compounding both a light, non sticky soil and a clay, fertilizer-rich, water-retaining sub-soil, probably explains the predominance of its terroir character over the variety and the uniqueness of SCHOENENBOURG wines.

SCHOENENBOURG wines rank among the finest wines of the alsatian terroirs.

TOTAL SURFACE: 53,40 HA = 131 ACRES

ALTITUDE: BETWEEN 365 AND 380 M = 1197 AND 1246 FEET

GRAPE VARIETIES: RIESLING / PINOT GRIS / GEWURZTRAMINER / MUSCAT

Riesling Grand Cru

Schoenenbourg 2015

Food and wine pairing
by Etienne-Arnaud Dopff

13th generation

Spicy monkfish tajine

followed by

Goat or sheep's cheeses

Aspect: Beautiful golden robe.

Nose: Passion fruit, grapefruit, pineapple.

Palate: Nice aromatic complexity with notes of candied citrus and pepper. Great persistence with a straight and long acidic finish.



Traditionally

- Aperitif wine
- With Foie Gras

1 star

Hachette Wine Guide 2019





Pinot Gris Grand Cru Schoenenbourg 2015

Food and wine pairing
by Etienne-Arnaud Dopff

13th generation

Curry prawns

or

Crab ravioles,

followed by

Comté, Beaufort or
Reblochon cheeses

Aspect: Beautiful golden robe.

Nose: White flowers, dried fruits
and smoked.

Palate: Complex with notes of
citron, white truffles and smoked.
Final salivating and persistent.



Traditionally

- With Foie Gras
- Fattened hen with morels



Sigille 2018
Confrérie Saint-Etienne

ACCORDS

Gewurztraminer Grand Cru SPOREN 2015



Aspect: Golden robe.

Nose: Lychee, mango, spicy notes.

Palate: This wine has a high concentration with notes of candied yellow fruits.



Food and wine pairing

by Gael Vautrin

Sales manager - France

Chicken cordon bleu with
Munster cheese

followed by

Apple-quince pie with short
crust pastry and salted butter

Traditionally

- With Foie Gras
- With Munster cheese

Guide Hachette 2018

COUP DE COEUR ***
Vin exceptionnel

Gewurztraminer Grand Cru BRAND 2015

Food and wine pairing

by Gael Vautrin

Sales manager - France

Scallops deglazed with
lychee liqueur

or

Duck confit, chutney of
Gewurztraminer grapes

Aspect: Intense yellow robe.

Nose: Fig, honey and spicy notes.

Palate: Candied fruit, honey,
salting and spicy notes.



Traditionally

- Aperitif wine
- With Munster cheese



dopffmoulin
Sponsored



20.451 views

On monday, March 12th, the second annual tasting of our Dutch family-owned importing company **DE MONNIK** took place. 350 customers from around the country came to taste and discover the whole range of wines on offer...

View all 143 comments

12 MARS



AROUND THE



dopffmoulin
Sponsored



31.025 views

With close to 60000 professional visitors within 3 days in 2017, from 131 countries, **ProWein** is the benchmark international exhibition dedicated to wines and spirits in Dusseldorf, Germany. The 2018 edition has started yesterday...

View all 298 comments

18 MARS



dopffmoulin
Sponsored



23.231 views

The World Ice Hockey Championships 2018 took place from May 4th until May 20th 2018 in Denmark. Pinot Blanc Dopff au Moulin was served for the gala dinner!
[#coudeacoude](#) [#danslemonde](#)

View all 101 comments

4 MAI



dopffmoulin
Sponsored



25.325 views

Annual Tasting at our importer-distributor's, **HERITAGE, III. USA!** After an « off » year due to renovation works at the Ritz, here we are again for this great event.
[#coudeacoude](#)

View all 222 comments

7 MAI

THE WORLD



dopffmaoulin
Sponsored



...



RIQUEWIHRER

Weintage

*Genießen Sie edle Weine
direkt vom Winzer*

aus der Partnerstadt Riquewihr,

soüte Speisen vom Gasthaus "Grüner Baum" Schaffhausen



19.783 views

On March 24th and 25th 2018, Patricia, P. BALLY and J.C ZIELINSKY represented the Estate in Weil der Stadt during the wine festival. Weil der Stadt and Riquewihr are twin towns.

View all 109 comments

24 MARS



dopffmaoulin
Sponsored



...



26.345 views

Sandefjord VinFestival. Marlène and Etienne-Arnaud Dopff proudly represented the Estate during the 3rd Wine Festival in Sandefjord organized by **WINNING BRANDS**, our importer...

View all 203 comments

15 JUN



dopffmaoulin
Sponsored



...



22.121 views

A national tasting organized by our Italian importer, **PREMIERE**, dedicated to Italian professionals; Etienne-Arnaud Dopff organized the tasting of crémants like Blanc de Noirs 2013, BIO Nature...

View all 157 comments

9 AVRIL



dopffmaoulin
Sponsored



...



20.451 views

Etienne-Arnaud Dopff hosted **ESSI AVELLAN** by the end of June. She is a «Master of wine», a renowned specialist for Champagne and sparkling wines...
[#coudeacoude](#) [#danslemonde](#)

View all 123 comments

19 JUIN

AT THE TASTING ROOMS





Throughout the year, our « Caveau »-staff is happy to host you in the tasting rooms in Riquewihr and Strasbourg to let you discover or re-discover our Crémants, Wines and Grands Crus.

Come and taste our wines with **Astrid, Ulrike, Aude, Betty, Laura, Daniel, Julie, Sophie** and **Guillaume**, who will gladly share their knowledge about the Estate, the terroirs and grape varieties of our beautiful Alsace region with you!

All good things come in three, let say, four!

Last March, the Dopff Estate opened its fourth tasting room next to the historical Caveau.

The idea was to propose a private space for the hosting of groups.

A great success, indeed, for the Estate as we host groups from all over the world in order to discover our family! Feel free to contact us if you need to book a private space, we shall be glad to welcome you there.

Guillaume HUSS

Tasting room Manager





a dynasty of dedication
a flair for fine wines

Designed in Riquewihr by the domain's bubbly team
Photo credits - conception: Viktoriia DEHTIAROVA

