

Spring - Summer 2019
Actuality Dopff Au Moulin



COUDE
A
COUDE

EDITORIAL



The town of Riquewihr

Why don't we just tell you about Riquewihr today, the actual cradle of the company ?

In fact, very few people haven't heard about Riquewihr, a medieval city with its tower (1291), the thief tower and its castle. It is called the Pearl of the Vineyard. It yearly hosts hundreds of thousands of visitors from all over the world and during the Christmas season, over 35000 visitors immersing in the Christmas spirit thanks to its Christmas market which, by the way, is one of the oldest and most authentic ones. Riquewihr is a member of the « Most Beautiful Villages of France » partnership and has been its flagship since the association has been created by Mr Ceyrac from Colonges La Rouge. Pierre Dopff was mayor of the city of Riquewihr at that time and was a founding member of the association that was sponsored by Reader's Digest. The Dopff Estate established its headquarters in this fabulous city. Surrounded by vineyards as far as you can see, on pretigious slopes like Schoenenbourg or Sporen. From here our great wines tour the entire world.

In the early days, the Dopff Estate was established within the city walls. As they have always been ahead of innovation with a vision focused on the future, our ancestors decided to escape the city walls of Riquewihr and settled in an outskirt- place called « Le Moulin ». Many innovations have emerged from this place : bottled Alsace wines, Crémants and so on.

Alsace is a beautiful place : while visiting the area, Louis XIV said : « What a beautiful garden ».

As it has been torn between France and Germany, you may understand why this beautiful province has always been highly coveted. Can you understand the presence of both cultures ? Pierre Dopff's grand mother has changed her nationality five times.

This small story of mine will probably inspire you to learn more about our beautiful area and to visit it. The Dopff Estate will welcome you with pleasure.

Madame Pierre DOPFF

AT THE ESTATE

The newest « A-Dopffted » ones !



Cevat Yimaz joined the vineyard caretaking-team on February 2018.

Together with his fellow workers, he walks across the 70 hectares of the Estate in order to pamper the vines of our beautiful vineyard.

Expected to strenghten the Tasting Room team, **Aude Hinschberger** joined the crew on April 2018.

Her smile and her positive and infectious energy together with high professionalism are at your service!

In accordance with the latest domestic sales organization, **Franck Feger** has joined the Estate on October 2018 as a sales representative for the Bas-Rhin district. Passionate, smiling and... A real sportsman, he is the man of all challenges!

Lucas Gorkiewicz joined the Estate's sales organization France on November 2018 as a sales facilitator for the regional 67 and 68 districts. Lucas will give you

all his energy to make you successful! In accordance with our latest sales organization France again, **David Bensch** has taken responsibility for the sales district Alsace from January 2019. David is eager to devote his skills to the customers and to the management of our sales team.

When it comes to the Exports, **Aurélie Le Digabel** joined the Estate on January 2019 as an export saleswoman. Her vitality, motivation and smile will bring the Estate's colours to a climax throughout the planet!

Eric Pires joined the vine caretaking team on January 2019. At all seasons and in all types of weather, he carries out the works out in the vineyard with a large smile and determination!

Karin Bischoff joined the vine team on March 2019. Her personality, vitality and great smile are a fabulous backup for the actual team.

OUR LATEST
RETIREE!



Betty Miclo joined the Estate in 1978 and therefore has been involved with 3 Dopff generations! Passion and professionalism have always been a priority to her!

Known to be a perfectionist, she has always carried out her projects to the smallest details! The concern for customer satisfaction was a priority to her. By chance, you might encounter Betty's smile this spring or summer at the tasting room.

Have a fabulous retirement, Betty!

PORTRAIT

Going on with our series of portraits that started with Frédéric Wenson (head of vine-caretaking team) and Pascal Batot (oenologist and cellar master) it is time for us to present you Gwenaëlle Kayser, head of the packing department.

The head of the packing department leads a team of 7 people.

Their mission consists of capping, labelling and packing our Crémants, wines and Grands Crus d'Alsace in accordance with existing regulations and our customers' specifications.

She works closely with Pascal Batot who delivers her bottled wines and with the sales management that provides the customers' orders. At the same time, she anticipates the customers' needs in order to avoid stock-outs.

**Gwenaëlle
KAYSER**

Head of the packing
department



As a qualified oenologist, Gwenaëlle joined the Estate in 2007 in order to assist Pascal Batot. Native to south-french Vaucluse, she soon fell in love with Alsace and her future husband!

Gewurztraminer Grand Cru Brand 2007 required her full attention right away. She has provided the best possible care for it and uplifted it to a triple awarded wine: first by The St Etienne Brotherhood in 2009, then by Decanter and by the « Sélection Mondiale Des Vins du Quebec » in 2010!

Her natural curiosity together with a taste for challenge brought her to the position of Head of the Packing Department later on. As rigorous as she is, her keyword is anticipating the needs which gives her the freedom to only have to manage exceptional issues. Always available and gifted with a practice judgement, she always finds a solution to the customer's needs. As she still is connected to her first love, oenology, she goes on tasting regularly the Estate's vinified musts together with Pascal Batot and with her Tasting Club.

Her favourite grape varieties are Riesling, Chardonnay and Jura Savagnin.



SPRINGTIME

Pinot Blanc On the lees 2017



Pairing *by David Bensch*
Regional sales manager

Cold Tagliatelle, salmon and feta

1. Bring 400 gr of tagliatelle to boil al dente.
2. Cut 400 gr of fresh salmon in thin slices and let it marinate in lemon juice (1 lemon) and 20 cl of olive oil.
3. Dice 400 gr of feta.
4. Slice thinly 100 gr of button mushroom.
5. Chisel half a bunch of basil, crush a garlic clove, add 10 cl of olive oil, add salt and pepper.
6. Add 3 or 4 peeled tomatoes.
7. Stir everything together and serve it cold.



Appearance: golden yellow.

Nose: notes of white flowers and dried fruit.

Palate: full-bodied, distinguished and dry wine. Broad and persisting acidity. Long-lasting finish on aromatic bitters. Gastronomy wine.

SUSTAINABLE VITICULTURE

Sustainable viticulture: well, this is some increasingly spoken of notion. But what is it all about and how does the Dopff Estate deal with it?

First and foremost, let me give you a definition of it: **sustainable viticulture**, implying reasoned agricultural practices, is meant to ensure the vineyard's sustainability and a regular quality production along with environmental and human preservation. The implementation of reasoned practices implies a change of mindset and working method, more than a technical revolution.

As far as I am concerned, it is a true conviction leading our thinking process and our ongoing development in order to:

- preserve our terroir's authenticity and reveal each terroir's specificity.
- beautify the viticultural landscape through natural sodding and reduction of erosion features.
- preserve the wine-making territories by protecting them on a physical level : not to exhaust the soil, avoid soil erosion, sustain an underground microbial life. To that extent, sustainable viticulture represents an unquestionable ecological approach.
- be on the same wavelenght as the customers whose expectation, from the winemaker's plot to the tasting glass, is to feel safe about their health and the soil that might be cultivated by their own offspring one day.

This deep conviction of mine leads me to the consideration of the whole company as we are lucky, at our family Estate, to control all stages of the production of our crémants and wines and of the culture of our 70 hectare-vineyard to our clients' satisfaction!

A vineyard that has been patiently built up through the centuries, regrouped with the goal of qualitative improvement. We are proud to own and manage a 70-hectare vineyard (garden) in the midst of the Grands Crus d'Alsace area.

Our practices keep evolving towards the perfect balance of our plots in accordance with the vine cycle and the environmental cycle.

Within the cellars, particular attention is paid to the reduction in the use of chemicals and the maximum processing of waste generated during the vinification, the bottling and packing (use of steam instead of hot water for sterilization and so on). At the Estate, everything is done to improve each day, by mutual support and by easing the tasks, this is what we mean by Coude à Coude!

This is the reason why I invite you to visit us and experience Dopff.

After this, you will neither regard nor taste our wines the same way again.

You will happen to learn about our history, some of our secrets and will be part of our family.

Etienne-Arnaud DOPFF



SUMMERTIME AND MIXOLOGY

Summer has come! **Guillaume Huss** offers you a wonderful journey of colours and tastes inspired by our **crémant** range:

GENTLEMEN ONLY



PREPARATION :

GENTLEMEN ONLY

Recipe: Gentlemen Only.
To be directly prepared in your glass.

- 1 cl of cane sugar
- 3 cl of gin
- 2 cl of lemon juice

Add up slowly some chilled **Crémant Wild Brut**, add lemon zest on the rim of the glass.
Now, just taste it!



ALSACE SPRITZ

PREPARATION :

ALSACE SPRITZ

Recipe: Alsace Spritz.
To be directly prepared in your glass.

- 4 cl of ZES'T (Distillerie G. Miclo)
- 6 cl of **Crémant Cuvée Julien**
- 2 cl of sparkling water

Add a slice of orange, a few ice cubes... **S'gelt!**



AROUND THE WORLD

There is lots of activity at Dopff's! At the beginning of 2019, the Exports Department a-dopffted **Aurélié Le Digabel** as its newest export-representative. From then on, a series of trips to London, Brussels, Finland, Sweden, the Netherlands, Germany and Italy has followed for the whole team. It sure would be interesting to designate those first months of the year 2019 in terms of visited countries, driven kilometres, number of served glasses, adventures but also in terms of nice and interesting gatherings! Thus, for this time, we first shall answer a question that has been asked many times throughout the 2019 Prowein exhibit:

Why did you ever decide to call your crémant Wild' Brut?

It is quite surprizing to point out a crémant's wild aspect as we know how well-balanced and racy it is! It actually has « zero dosage » with a direct and lively attack that pairs with a persisting and delicate acidity with a hint of citrus in the finish, sublimating its salinity. You probably got it, we love it for its power and rough character, just like an uncut diamond or wildlife experience. Taste our Wild Brut and re-discover your primitive instinct, revive the animal in you and

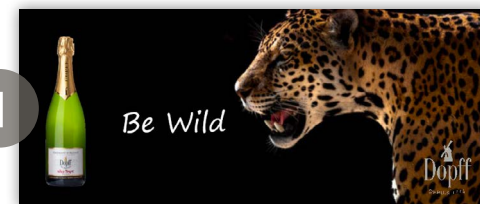
Be Wild!

ACCORDING TO YOU,
WHICH ONE OF THESE PICTURES AWAKENS YOUR ANIMAL INSTINCT ?
FEEL FREE TO SHARE YOUR COMMENTS WITH THE QR CODE.

PAIR IT WITH ANY IODIZED DISH OR SEAFOOD PLATTER ON YOUR BEACH HOLIDAY.



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2



3



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Aurélié LE DIGABEL

LES CRÉMANTS DOPFF AU MOULIN

#NEWLABELS ✂

AS THE PIONEER OF CRÉMANT D'ALSACE, WE ARE GLAD TO TANTALIZE YOUR TASTE BUDS WITH 9 DIFFERENT CRÉMANTS D'ALSACE EXPLORING AN EXCLUSIVE AND ASTONISHING DIVERSITY FROM 4 MAIN GRAPE VARIETIES. WHETHER YOU ARE A BLANC DE BLANCS, A BLANC DE NOIRS OR A CRÉMANT ROSÉ ENTHUSIAST, YOU WILL BE ABLE TO FIND THE CRÉMANT THAT WILL LAVISH YOUR PALATE. A BROAD OVERVIEW OF THOSE 9 CRÉMANTS FROM THIS SYNOPSIS:



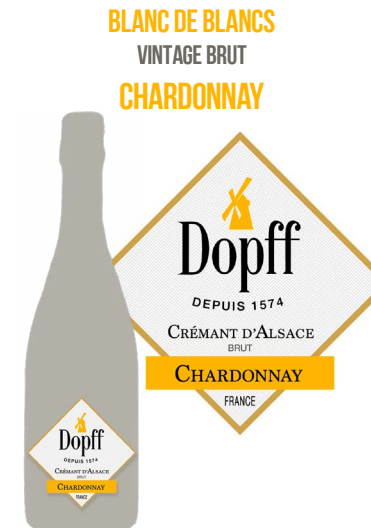
Grape varieties: Pinot Blanc + Auxerrois
Dosage: 4,6g/l

Pairing: Aperitif / fish terrine



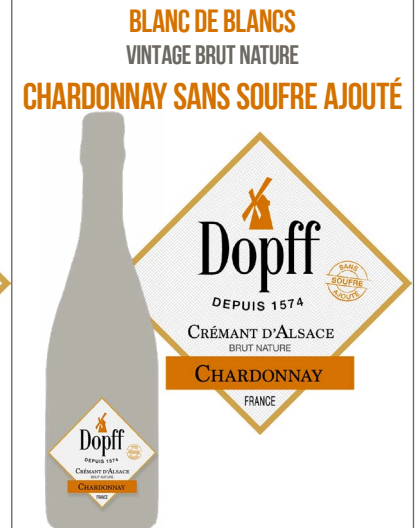
Grape varieties: Pinot Blanc + Auxerrois
Dosage: 0 dosage

Pairing: Aperitif, oysters, seafood platter, fish tartar



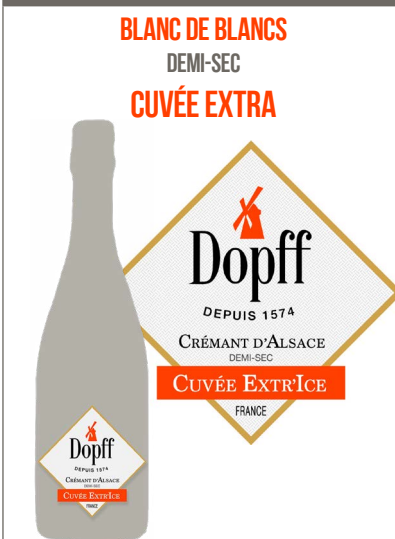
Grape variety: Chardonnay
Dosage: 7g/l

Pairing: Aperitif / fish dish with a slightly creamy sauce



Grape variety: Chardonnay with 0 dosage
Dosage: 0 dosage

Pairing: Aperitif / semi-cooked foie gras



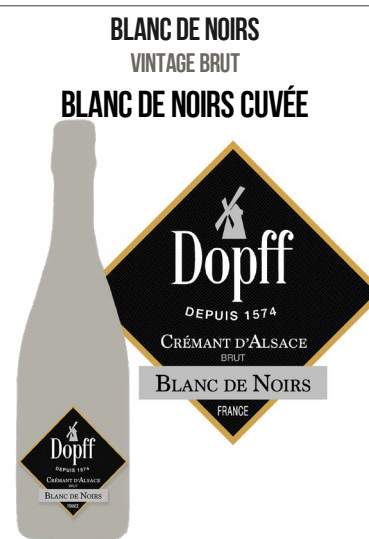
Grape varieties: Pinot Blanc + Auxerrois
Dosage: 35g/l

Pairing: Aperitif wine served on the rocks



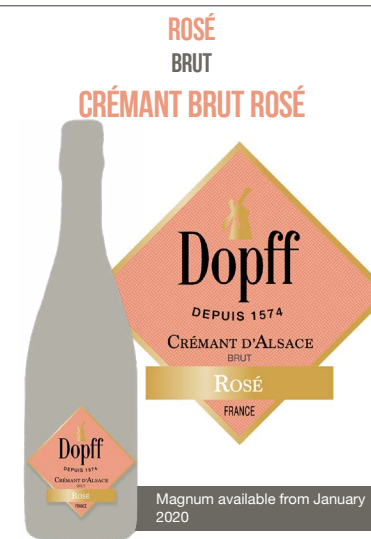
Grape varieties: Chardonnay + Pinot Blanc
Dosage: 7g/l

Pairing: Aperitif / freshwater fish



Grape variety: Pinot Noir (extraction)
Dosage: 8g/l

Pairing: Aperitif, terrines, mushroom fricassee, game birds or ground game as a terrine or casserole / roasted poultry



Grape varieties: Pinot Noir (maceration)
Dosage: 6g/l

Pairing: Aperitif / salmon-based dishes (poached, with a sauce or kulebjaka) / red fruit-based desserts



Grape varieties: Pinot Blanc + Pinot Noir + Auxerrois
Dosage: 0 dosage

Pairing: Aperitif / raw ham / cheeses / pasta



a dynasty of dedication
a flair for fine wines

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

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