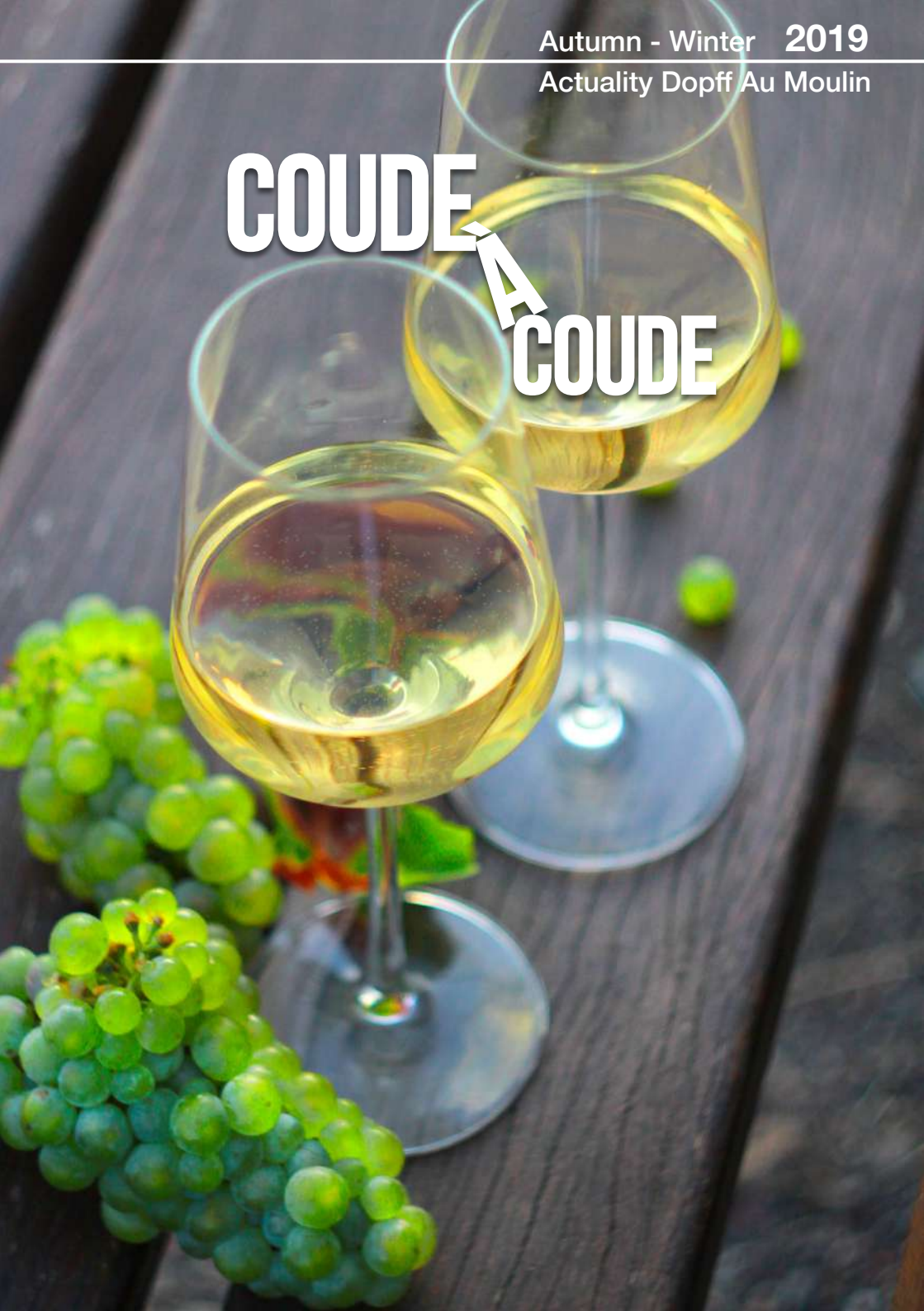


Autumn - Winter 2019

Actuality Dopff Au Moulin

COUDE A COUDE





EDITO

*This Coude à Coude is marked by the sudden loss of **Pierre-Etienne DOPFF**, which left too early and leaves an immense void within the DOPFF family. We will honor his memory in the following pages.*

Now is the harvest season in the Alsatian vineyard. This season is a celebration for winegrowers because it rewards them for a year of hard work in the vines and a year of doubts linked to climatic conditions.

For the winegrowers, this summer was one of all dangers, first with the heat wave in June, then the temperature records at the end of July and finally the end of August which experienced temperatures often below than 30° Celcius.

Hopefully, the pluviometry will have been there at the right moment, to allow the vine to grow up better and to thus continue its ripening.

September, pressing rooms open, tractors and their trailers full of bottiches of grapes travel along the roads, the smells of pressed grapes remind us that autumn is coming and that the new wine will soon accompany pork bacon and nuts bread! Let's us not forget that a man or a women is behing each stage of the processus and that they cross the vine all year long. Remember, within the DOPFF AU MOULIN estate, the harvest is 100% manual.

So, let's take the time to taste the coming autumn with a glass of Alsace wine.

You understood! This new Code à Coude will praise the time and will immerse you into the estate atmosphere accross the harvest and the Christmas season, so joyfull in our beautifull Alsace! Time has also its own tempo in Alsace and you will discover that respect for traditions goes hand in hand with the new Alsace wines campaign praising thet '**ALSACE ROCKS!**'

Marlene DOPFF



Watch the video '**Alsace Rocks**' - CIVA



PIERRE-ETIENNE DOPFF PASSED AWAY

PIERRE-ETIENNE DOPFF,

Chairman of the Union of Crémant d'Alsace Producers and recent retiree of the Dopff au Moulin Company has gone at the age of 72. As Julien Dopff's grandson who was the initiator of Alsatian sparkling wines and Pierre Dopff's son who was the creator of the Union of Crémant d'Alsace Producers and who passed away only four years ago, Pierre-Etienne Dopff has joined the Union's Executive Board in 1999. After his father's 25-year presidency, he then took over from December 3rd 1999 until January 12th 2009. 10 years of growing Appellation from yearly 20 to 30 marketed bottles. Pierre-Etienne was not the only one to accomplish this mission. He was deeply dedicated and passionate about collective action, the Appellation and about serving the 530 co-members of the Union. His motto was: Serving the collective interests in terms of AOC Crémant d'Alsace which was his main concern.

He was highly respected for his humanistic personality and his great generosity. His refined view about diplomacy, his high sense of English humour, his deep respect for others made him a highly colourful man.

I remember one of our Parisian gatherings when Pierre-Etienne defended tooth and nail what he had been mandated for in his region, very angry at the repeated attacks and destabilization attempts.

Moved to anger and ready to defend the Appellation at all costs in a last

desperate throw of the dice by raising his voice to such a level that I thought that the game was lost. He finally won his cause thanks to his powers of persuasion and determination. A senior official summarized it this way: 'I knew pretty well that Dopff was linked to a dynasty of enthusiasts. I am sure of one thing now: Pierre-Etienne is a forename that, from now on, should be taken into consideration!'

Pierre-Etienne has been appointed 1st vice President of the National Federation of Crémant producers and makers from 2000 until 2009. He was promoted to Chevalier in the National Order of agricultural Merit in 2004, a distinction handed out by the late René Renou, then, Chairman of the INAO. In 2008, he was promoted to Chevalier of the National Order of Merit.

Pierre-Etienne Dopff was also involved in the Bourse aux Vins d'Alsace in Colmar as an administrator, also in the Interprofessional Committee of Alsace Wines (CIVA) as a member of the management board, in Colmar Expo as a CIVA representative, in the Brotherhood Conference St Etienne and finally in the Rhine District Syndicate for Wine and Liquor Sales as its Chairman until now.

Crémant d'Alsace has lost its Father in the person of Pierre Dopff in 2015.

It has lost now a part of History with Pierre-Etienne Dopff's passing away.

*Olivier Sohler**



PORTRAIT



As a sequel to our series of portraits, we shall this time concentrate our interest on **Gilles ROTH**, head of maintenance at the Estate.

His function consists in doing preventive and corrective maintenance of the pressing room (equipped with 6 wine presses and 8 maceration tanks for our Pinot Noir) and ensuring maintenance of the bottling machines, capping machines, labeling machines and other technical machineries at the Estate.

He makes sure the harvest, the bottling and labeling of our bottles are carried out in a seamless way.

An accurate preventive maintenance plan will avoid untimely machine standstills.

Gilles ROTH
Head of Maintenance



As soon as June, Gilles is busy checking the reliability of the subsets in the pressing room according to a well-prepared preventive maintenance plan. The most important technical plant at the Estate is indeed the pressing room and the grapes arriving there in a steady flow during harvest time could not endure any machine standstill. The red bins wait in the line until their precious load gets emptied into one of the six wine presses. Preserving the completeness of our grapes is our priority. Eager to involve during the harvest, Gilles works on-call times at the pressing room in order to manage the reception of the grapes and to check the efficiency of his maintenance plan!

Gilles' mission does not end there.

He is called on all year through by all departments of the Estate, whether in case of a machine standstill to be solved as soon as possible or for a technical reflection about some investments. In this kind of situation, our 'Mac Gyver' does everything he can to find a fast and lasting solution as his motto is: **'It's got to work!'**

He also develops and produces technical equipments, such as our filtration pallet that is meant to filter the wines and which he automatized completely in order to integrate it fully in our new bottling processing system.

This is some interesting technical and economical solution and a great time saver for the production.

He is a sportsman, a passionate biker and a former football player who turned into a marathon runner, without neglecting to share convivial moments highlighted by Crémant Cuvée Julien, Riesling Cuvée Europe or Riesling Grand Cru Schoenenbourg!



AT THE TASTING ROOMS

THE DOPFF AU MOULIN EXPERIENCE INCLUDES:

- 1 Hosting and commented tasting of our **Crémants, Wines and Grands Crus** d'Alsace provided by our cheerful and highly professional staff.
- 2 A total immersion in the heart of the Estate's fabulous history with a presentation of our **corporate movie**.
- 3 Extensive group hosting on reservation:
caveau@dopff-au-moulin.fr or **+33 (0)3 89 49 09 51**.
- 4 **Commented tastings** in the very heart of Grand Cru Schoenenbourg with the option to discover this magnificent Grand Cru by driving a **Segway**, on reservation:
caveau@dopff-au-moulin.fr or **+33 (0)3 89 49 09 51**.



#AlsaceRocks

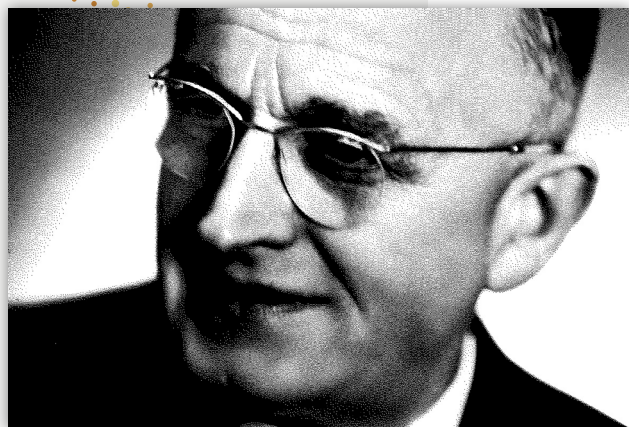


Watch the video 'Alsace Rocks' - CIVA

AT 'BISTROT MODERNE'

As the visionary man he was, **Julien DOPFF** quickly realized how important it was to add a restaurant to the Estate in order to showcase his Crémants, wines and Grands Crus d'Alsace. So, he had the 'Hostellerie du Moulin' built in 1962.

The now renovated and renamed Bistrot Moderne has reopened this summer in order to feature a complete Dopff au Moulin Experience.



Claude Hirsely and **Besnik Berisha** have joined together to create Bistrot Moderne. Claude Hirsely manages the dining room in a relaxed and friendly way. Besnik Berisha is indeed in charge of the kitchen. Modern design, cosy benches and arm-chairs, 'stammtisch'...

The fantastic pair proposes dishes from a revisited Bistrot and Alsace cooking book: it looks good, tastes good and first of all, it is homemade.

For Besnik, **cooking is a long-time evidence**. So, naturally, his passion became his occupation. He started next to Michel Sellato at 'Château d'Anthès', went on with Eric Buck at 'La Ferme des Moines' and later on with Olivier Nasti at 'Côté Cour'. He learned, checked out and tested a lot with all of them.

This young 30 year-old has a no-limit curiosity and tests any ingredient provided by Mother Nature; he prefers simple products

and revisits them in a surprising way. The Chef only uses ultra-fresh products each day in order to **satisfy and amaze his guests**.

His menu consists of **traditional dishes** such as Choucroute with 5 meats, knuckle of pork, veal kidneys but also **less traditional dishes** like a duck wok with 4 spices or a tagine of prawns and squid. Of course, the menu changes with the seasons!

To close up this small aside in a sweet way, **the dessert window** will surely draw your attention and your gluttony will be tantalized by a lemon tart with meringue, a white cheese cake or a hot chocolate lava cake... All of them, homemade of course!

When it comes to wine, Claude Hirsely and Besnik Berisha regularly taste **the Dopff wines** in order to propose the **most accurate pairings!**



GRAND CRU BRAND OF TURCKHEIM

Overlooking the picturesque village of Turckheim, **Grand Cru Brand** stretches out on **57 hectares**. With its **South, South-East** exposure, it goes up as high as 380 meters. Its Terroir is a very steep one, consisting of **binary mica granite** that stores up the warmth. This sandy, rough and draining soil does not help water retention but allows the heat to build up.

The BRAND Terroir produces wines with great freshness, they are elegant with flow-er notes of intense finesse and well-balanced acidity. Very expressive, even young.

As a matter of fact, Brand means '**Fire**' in Alsatian dialect.

GRAPE VARIETIES ON THE GRAND CRU BRAND: Riesling, Pinot Gris, Gewurz-traminer and Pinot Noir!

DOPFF AU MOULIN is truly proud to grow **3 hectares of Gewurztraminer** on Grand Cru Brand. We have been granted the '**Best in Show Decanter Award**' for the 2015 and 2017 vintages and are very proud of it!

FOOD AND WINE PAIRING BY PASCAL BATOT:

- Pascal's proposal for **Gewurztraminer Grand Cru Brand 2015**: Tatin tart with pear and honey (use mild honey and salted butter).
- Pascal's proposal for **Gewurztraminer Grand Cru Brand 2017**: Tofu Curry with tofu, sweet potato, oyster mushroom, kale, coral lentils, red curry paste, lime leaf, stem of lemongrass and nuoc mam.



Decanter World Wine Awards (DWAA) has been **the most important wine contest** in the past 16 years, due to a rigorous selection process. The jury consisting of wine experts, worldwide respected professionals makes DWAA the most respected international contest.



Dopff

a dynasty of dedication
a flair for fine wines

GIFT
IDEA

BRAND
2015

BRAND
2017



CONFIRMED EXCELLENCE

AROUND THE WORLD



Our wines and Crémants also traveled the **world** last summer and sent us a **postcard from their vacations!** Have a look to those!

AGENDA

To extend both **our national and worldwide presence**, our team will welcome you during two professional fairs:

February 10th-12th 2020

Wine Paris – it is the first wine fair organized in the French capital, Paris. In 2019, there were 2.200 exhibitors, and 30.000 professionals whose 35% of them came from abroad. It is a promising event!

March 15th-17th 2020

ProWein – the most important wine and spirits fair for the Wine Industry. For its 25th edition, 6.900 suppliers took part into it with 64 different countries. This is the must-attend trade fair!

Wild Brut - our new visual is on its way...

In our previous issue Spring-Summer 2019, we introduced you the Crémant Wild Brut. We also asked you to give us your opinion about your favorite visual. Thank you, a lot, for your numerous cooperation and comments!

The natural aspect and the wildness of the landscape have seduced more than **80.3%** of you.

We have taken into account your numerous comments and we keep working on it! You will discover the result in your Coude-à-Coude Spring-Summer 2020!



Aurélien Le Digabel



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