



CHRISTIE'S

World Encyclopedia of

Champagne sparkling wine

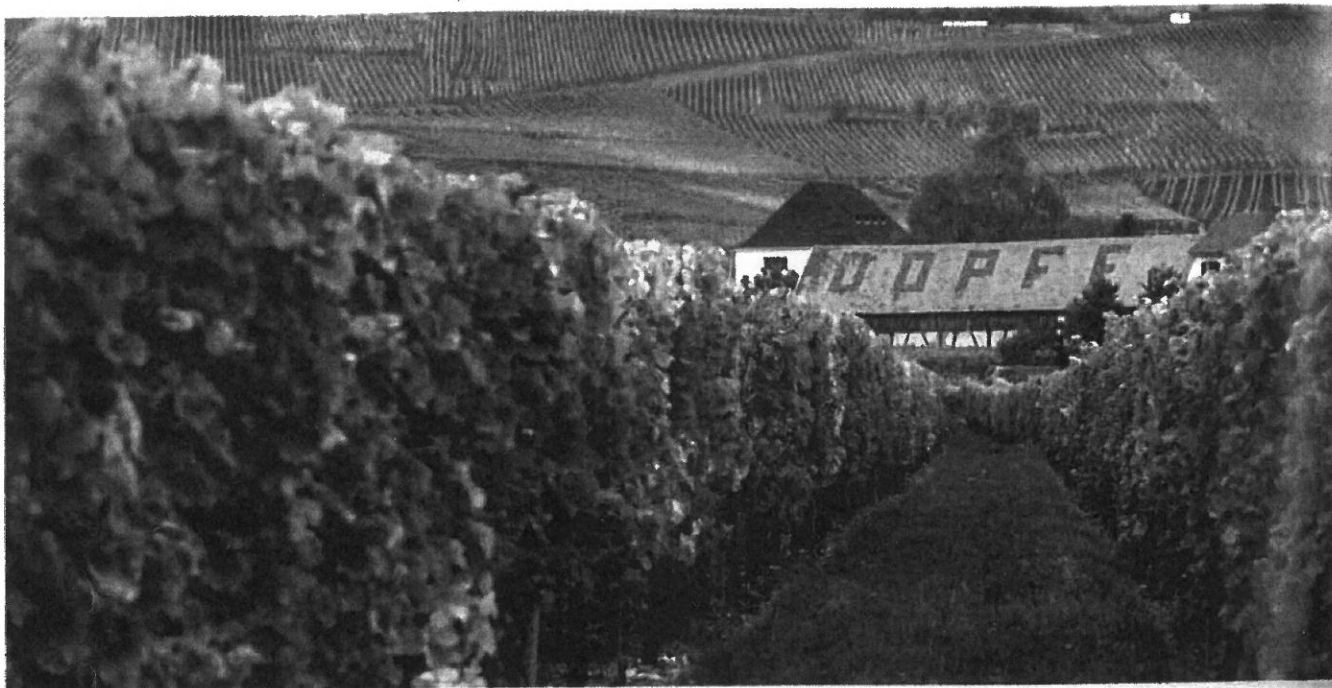
Fully revised and expanded

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BLOOMSBURY

85 VALUE

DOPFF AU MOULIN



RIQUEWIHR, ALSACE
www.dopff-au-moulin.fr
 • 800,000 bottles

Both this company and Dopff & Irion trace their roots back to the same 16th-century origins, namely one Jean Daniel Dopff, but the family and business split in two at the end of the Second World War, and only Dopff au Moulin remains in family hands. Although growers such as Dirlir had made sparkling Alsace wine since at least 1880, 20 years before Dopff au Moulin's first *cuvée*, it was this firm that was responsible for creating and maintaining a fully commercial sparkling wine industry in Alsace. Julien Dopff attended the 1900 Universal Exhibition in Paris where the Champagne method was demonstrated. This lured him to train himself in Épernay to be able to replicate the method for the wines of Alsace.

Today this 70-hectare *domaine* purchases grapes from a further 130 hectares. It is being run still by three generations of Dopffs: Pierre, Pierre-Etienne and Etienne-Arnaud. All have shared a distinct passion for sparkling but nevertheless the importance of fizz has declined in their portfolio with some 800,000 bottles produced today. In its sparkling heyday some 20 years ago the output was as large as 1.6 million. However, quality has risen with a focus on sparkling wine-specific vineyards on the

Colmar plain, where nearly 20 hectares of Auxerrois, Pinot Blanc, Chardonnay and Pinot Noir are grown.

HOUSE STYLE & RANGE

The Cuvée Julien is an apt start to the range, an open, soft nose with pronounced floral character. The palate is finer than the nose, fresh and seamless with a small-beaded mousse. The Bio Brut Nature, made of purchased fruit, has much improved from the initial releases. The Chardonnay has taken its benchmark from Champagne, and it is a wonderfully pure, fresh, slightly buttery wine. There is also another version of it made without added sulphur, and it takes time surprisingly well. The *blanc de noirs* is rich with lovely juiciness and enough sugar to make it highly quaffable. The Wild Brut is a long-aged *cuvée* disgorged to order without a sweetening *dosage*. A structured, spicy Crémant with beautiful aromas of yeast ageing. The Cuvée Bartholdi was first launched for the centenary of the Statue of Liberty in 1986. Rich and pleurably mature upon release. They should just upgrade the looks and go for a dark glass bottle for better protection. Same goes for the *rosé*, which is stylish, with opulent Pinot fruit and lovely acidity.

★★ Crémant d'Alsace Cuvée Julien Brut

Not vintaged, traditional method: Pinot Blanc, Auxerrois

★ Crémant d'Alsace Bio Brut Nature

Not vintaged, traditional method: 25% Pinot Blanc, 25% Auxerrois, 25% Pinot Gris, 25% Pinot Noir

★★★ Crémant d'Alsace Chardonnay Brut

Vintaged, traditional method: 100% Chardonnay

★★ Crémant d'Alsace Chardonnay Sans Souffre Ajouté

Vintaged, traditional method: 100% Chardonnay

★ Crémant d'Alsace Blanc de Noirs Brut

Vintaged, traditional method: 100% Pinot Noir

★★ Crémant d'Alsace Wild Brut Non Dosé

Vintaged, traditional method: Pinot Blanc, Auxerrois

★★ Cuvée Bartholdi

Not vintaged, traditional method: 50% Chardonnay, 50% Pinot Blanc

★ Cuvée Extra Demi-Sec

Not vintaged, traditional method: Cuvée Julien blend

★★ Crémant d'Alsace Rosé Brut

Not vintaged, *saignée*, traditional method: 100% Pinot Noir

ABOVE: © DOPFF AU MOULIN